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"A smoothie

with almond milk

banana, strawberries,

dinner and dessert

in one.'

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IT'S TOO HOT то соок, SO WHAT'S FOR **DINNER?**

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sugar, rice vinegar, and ginger. Make it the night

pefore and add crunchy

dry ramen noodles just

before serving.





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"When

watermelon's at the

market, I eat it with

"No-cook tomato

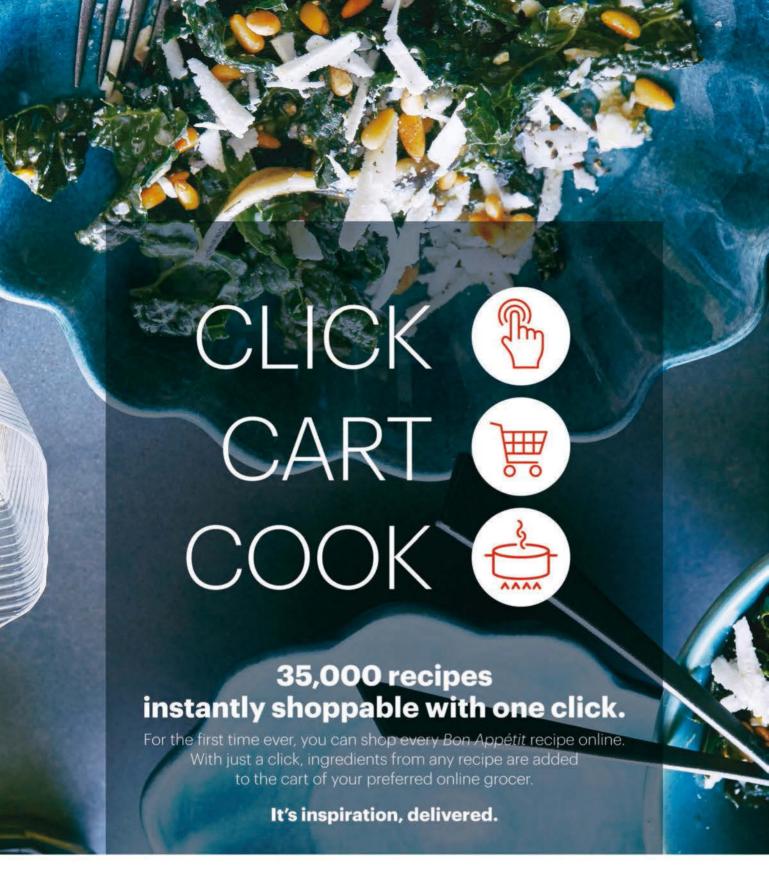
sauce: farmers' market

tomatoes marinated

with olive oil, red wine

vinegar, and garlic. If only I didn't have to boil

the pasta water.



bon appétit

PHOTOGRAPH COURTESY OF ADAM RAPOPORT

editor's letter



CLUB KIDS

▶ It was a sunny Sunday last July, and my friend Bill Stingone's dad, Pascal, was where he can always be found on such days: seated at a plastic table outside Cabana S20 at the Sands Beach Club in Atlantic Beach, Long Island, just over the county line from Queens. Next to him, he had his tray of cherries on ice, a bowl of pistachios, and, because he likes to start his well-earned days off with something special, a Dewar's on the rocks.

Life was good. And it has been for 40 years, ever since Pascal, who's an immigration lawyer, and his wife, Roseann, joined the Sands. Back in 1975, they had four young kids and a modest house in Jamaica, Queens. They needed a place to escape to.

At a time when so many New Yorkers are scrambling to snare a piece of the exorbitantly priced Hamptons, I like to think that Bill's parents figured out a better way long ago.

The Sands is like that club Matt Dillon worked at in *The Flamingo Kid*—cabanas lining a boardwalk-like promenade, a pool, a snack bar, basketball courts, and the same stunning beach and waves you pay a lot more for 80 miles east in Southampton.

In other words, everything a kid—or an adult with kids—could want. I first visited the club 20 years ago, when I moved to New York. The fact that a place like this could exist so close to the city was eye-opening for me.

As was how the Stingones did it up. While most families would order burgers from the snack bar, the Stingones practically operated a pop-up restaurant. Bill's parents would arrive around

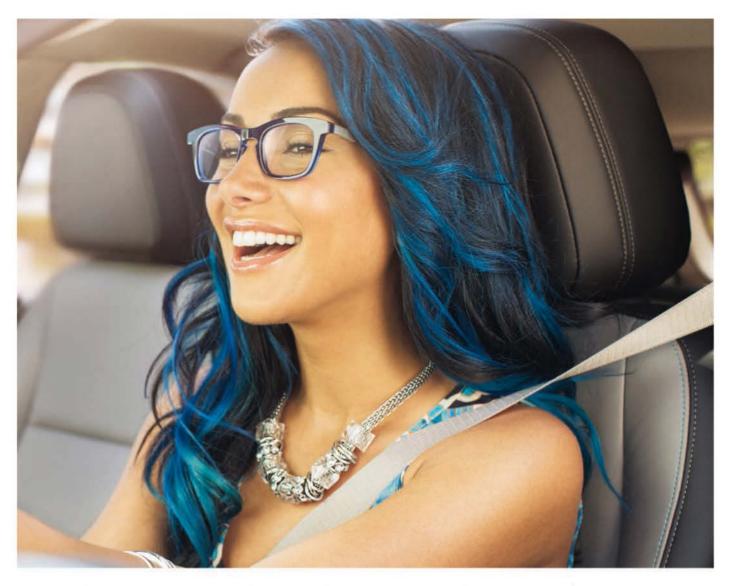
11 a.m. and set out bagels, cream cheese, and lox. A couple hours later, the guacamole, chips, and antipasti would emerge from the cooler—along with the chilled Pinot Grigio or rosé.

Dinner was an even more produced affair. Everyone chipped in to transform that plastic table into something proper, and out came a tray of baked ziti, a big salad, and some oven-fried chicken that Roseann's parents, Rose and Willie, had brought.

Last July, I was back at Cabana S20. Only this time I was with my wife, Simone, and our son, Marlon. Bill and I were now doing the cooking, grilling up skirt steaks with chimichurri, served with a feta-watermelon salad that Bill's wife, Susan, made. When it was time to sit down, we realized we had no idea where our kids were. Marlon was tearing around the boardwalk with Bill and Susan's son, Robert, and his older sister, Lulu. God knows what kind of trouble they were getting into.

What I did know is that we couldn't have had it any better. Over the years the menu had evolved and a gang of new kids had come along. But the makings of a perfect summer day really aren't that complicated: They haven't changed in 40 years.

ADAM RAPOPORT EDITOR IN CHIEF



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Want us to get a restaurant recipe for you? E-mail us at rsvp@bonappetit.com*

DEAR BON APPÉTIT, I'VE
NEVER MET A DIP I DIDN'T
LIKE, BUT I POSITIVELY LOVE
THE ELOTE DIP FROM PIG &
PRINCE IN MONTCLAIR, NJ.
FOR EVERYONE'S SAKE,
TRACK THIS ONE DOWN!

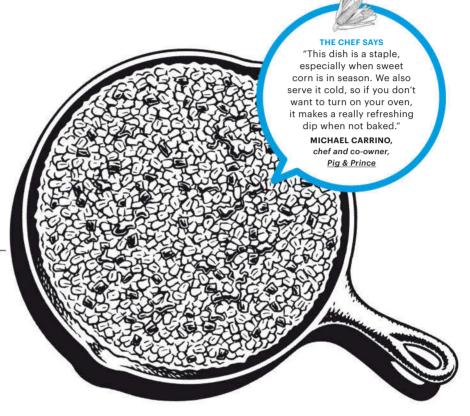
—ISABEL MICHAELSON, Poughkeepsie, NY

GRILLED CORN AND CHILE DIP

4 SERVINGS You can assemble this elote-inspired party starter ahead of time, and then bake right before you're ready to serve it.

- 6 ears of corn, husked
- 4 poblano chiles
- 3 scallions, thinly sliced
- 1 garlic clove, finely grated
- 8 oz. crème fraîche
- 8 oz. sour cream
- 1 Tbsp. fresh lime juice
- 3 Tbsp. hot sauce (such as Cholula), plus more for serving

Kosher salt, freshly ground pepper Pork rinds or corn chips (for serving)



Prepare a grill for medium-high heat. Grill corn, turning occasionally, until well charred, 10–12 minutes. Cut kernels from cobs and place in a large bowl.

Grill chiles, turning occasionally, until skins are blackened, 12–15 minutes.

Transfer chiles to a small bowl, cover with plastic wrap, and let steam 15 minutes.

Preheat oven to 450°. Remove skin, stems, and seeds from chiles: chop flesh

into ¼" pieces. Add to bowl with corn. Stir in scallions, garlic, crème fraîche, sour cream, lime juice, and 3 Tbsp. hot sauce; season with salt and pepper. Transfer dip to a 10" cast-iron skillet or 2-qt. baking dish and bake until bubbling around the edges, 10–12 minutes.

Drizzle additional hot sauce over warm dip and serve with pork rinds or corn chips for dipping.



How Do You Like Your Egg Sandwich?

The debate, kick-started by our ultimate take in the May issue, rages on among *BA* readers and staffers: "Forget the breakfast sausage—I use bacon! We all know that bacon makes everything better."
—STACIE P., Canby, OR

"I make
[BA's version]
but substitute
a brioche bun
for the English
muffin. It's
—SUSAN G.,
Long Beach, CA

"There needs to be something green, like peppery arugula. That makes it, you know, sophisticated."

—ADAM RAPOPORT, editor in chief

"You have to compliment pork roll with a hash brown for crispiness."
—ALEX DELANY, assistant production manager



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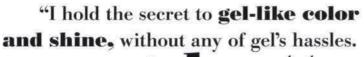
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Chefs are always telling us to add more acid to food. The same goes for cocktails. That's why we love shrubs: fruit-and-vinegar syrups to add to booze, soda, or both. The acidic tinge brings out the fruit flavor without overloading on the sweet for a complextasting, easy-mixing cocktail. Make your own shrub with your latest produce haul, then tweak our formula depending on how sweet the fruit is and your taste for tartness (or booze). Or buy one of the great bottled versions available and get pouring.



Summer Fruit Shrub Cocktail Bring % cup sugar

and ½ cup water to a boil in a medium saucepan. Slice 11/2 lb. ripe fruit (such as peaches, strawberries, plums, or pineapple) into medium pieces. Reserve a few pieces for serving and add remaining to pan. Reduce heat; simmer 10 minutes. Remove from heat and let sit 30 minutes. Strain syrup into a bowl; stir in 3 Tbsp. distilled white vinegar. Cover and chill shrub.

For each cocktail, shake 2 oz. shrub, 1½ oz. spirit of choice, and ½ oz. lemon juice in an ice-filled cocktail shaker until frosty. Strain into an ice-filled Collins glass; top with some reserved fruit. Makes 4





Pok Pok Som \$15; shop



Inna Shrub \$15; innajam.com



Standard Shrub \$22; thehudson

standard.com





The Swizzle Before there were blender daiquiris, there was the swizzle. This classic Caribbean cocktail combines crushed ice with spirits and citrus, "swizzled" into something between a julep and a grown-up snow cone. Frosty and tropical, it's the quickest way to channel island time.



Twist Again The swizzle requires a bit more technique than your average leisure drink, yes, but it's worth it for the party-trick potential alone. First, you'll need a swizzle stick, a pronged tool harvested from a tropical tree. Find one at cocktailkingdom.com (\$18), or use a long-handled bar spoon instead. (Trim the prongs with a knife so the stick fits easily in the glass and won't send ice overboard.) Then roll the stick between your palms, working it up and down until the glass is frosty (a sign it's properly chilled). For more on the swizzle, go to Prep School, page 95.







Rum Swizzle

Combine 8 oz. Jamaican rum, 4 oz. fresh lime juice, and 2 oz. simple syrup in a measuring glass; cover and chill.

Divide mixture among 4 Collins glasses. Fill 1 glass with crushed ice and push a swizzle stick or bar spoon just below surface of the ice. Rapidly roll stick

between your palms, working your way down and pulling up occasionally to blend cocktail, until chilled, about 10 seconds. Top off with more ice, doming above rim: finish with a dash of Angostura bitters freshly grated nutmeg, and a sprig of mint. Repeat with remaining drinks. Makes 4

The Spritz

Our warm-weather drinking philosophy in a nutshell: When in doubt. add bubbles. Top off any aperitif, hard spirit, or juice with sparkling wine and a splash of soda water, and it's immediately summer-ized: thirstquenching, festive, and consumable with day-drinking levels of ease. Plus, no one ever broke a sweat popping a bottle of bubbly.

Sloe Gin Spritz

Pour 4 oz. drv Prosecco or other sparkling white wine into an ice-filled large wine or rocks glass. Add 1 oz. sloe gin and top off with club soda. Gently stir together; garnish with blueberries and a sprig of mint. Makes 1

St-Germain Spritz

Pour 4 oz. dry Prosecco or other sparkling white wine into an icefilled large wine or rocks glass. Add 11/2 oz. St-Germain (elderflower liqueur) and top off with club soda. Gently stir together: garnish with fresh lavender. Makes 1

Sbagliato

Pour 4 oz. dry Prosecco or other sparkling white wine into an ice-filled large wine or rocks glass. Add 1 oz. sweet vermouth and ½ oz. Campari and top off with club soda. Gently stir together; garnish with a lime wheel. Makes 1

Cocchi Spritz Pour 4 oz. dry Prosecco or other sparkling white wine into an ice-filled large wine or rocks glass. Add 2 oz. Cocchi Americano Rosa and top off with club soda. Gently stir together; garnish with an orange wheel. Makes 1

Cointreau **Spritz**

Pour 4 oz. dry Prosecco or other sparkling white wine into an ice-filled large wine or rocks glass. Add 2 oz. strained fresh orange juice and 1/2 oz. Cointreau and top off with club soda. Gently stir together: garnish with half of an orange wheel. Makes 1

Cassis Spritz

Pour 4 oz. dry Prosecco or other sparkling white wine into an ice-filled large wine or rocks glass. Add 1 oz. crème de cassis (blackcurrant liqueur) and top off with club soda. Gently stir together; garnish with blackberries. Makes 1



Spritzes use mixers and ice, so skip pricey Champagne. Italian Prosecco is the move, with lots of solid options under \$15. Go with a Brut style (the

driest) for max refreshment. David Lynch, The BA

Wine Insider























Last thing you ate? "I'm currently eating mixed organic quinoa that I made with smoked turkey. It doesn't sound sexy, but I had a big fat croissant for breakfast."

Are you a good cook? "I consider myself a good layman's cook. Ninety percent of the time I'm successful with what I set out to make, and I can improvise. Yes, I own a mandoline. Yes, we have a Vitamix."

Any signature dishes? "I'm a quiche maker. I also do a mean roast chicken."

America's

sweetheart also takes

Nutella on a sundae.

Catch her

this month in

No Escape

Any roast-chicken tips? "I used to be vegan, so I feel bad that I'm even saying this, but you have to put butter on the skin if you want it crispy. Make sure the skin is super dry, and then throw a little butter on there. I am liberal with my butter."

What else do you cook? "At the end of the week, my husband and I do a leftovers dinner, where we have to use whatever's in the fridge. It's sort of a game. Last night it was chicken sausage and rice pilaf with baby chard. Also, I made garlic bread because we had a long baguette—like a cartoon-looking baguette—and I wanted to use it before it went bad. Not that you need an excuse to make garlic bread."

You're a new mom. Has being a mother changed your eating habits? "When I was pregnant, I was like, 'I'm pregnant, so I'm allowed to eat everything bagels with cream cheese for breakfast, lunch, and dinner, and I can have pizza for dessert.' Now I'm trying to get back on track a little bit. I heard lager was good for milk production, so I'm hanging on to that."

What was your pre-baby drink of choice? "I like a dirty vodka martini on the rocks with extra olives, please. I've almost forgotten what that tastes like."

Finish this sentence: I cannot control myself around... "Nutella."

What do you eat it on? "A spoon. That's the thing with Nutella—you don't really need a vehicle to put it on."

Most unusual item in your refrigerator? "My God. There's fish oil in there, cod liver oil. I had to take fish oil when I was pregnant, and it made me gag. I've also got chlorophyll in there. Someone told me it was good for smoothies."

If you had to be reincarnated as one food, what would it be? "A chicken Parm sandwich from Parm [in New York City]. Because it's a good time."

Best thing you've ever eaten? "Big, fat steamed artichokes with drawn salty butter. End of story."

Food you don't like? "I hate bell peppers, which is annoying because they technically have my name all over them."

Who will you allow to eat off your plate? "My husband and, one day, my daughter. I think that's fair."

Favorite restaurant meal? "The best meal on the planet is the burger at Diner in Williamsburg. You don't even need to get cheese. Order it rare. You're welcome."

—INTERVIEW BY ALISON ROSEN



Favorite condiment
Barbecue sauce

Ouiche strategy

A little egg, a lot of fun stuff

For Bell's perfect butter-to-chicken ratio, go to bonappetit.com/celebs





The country's best ice cream shops are dishing out wild flavors (hello, basil chip) and you can too by ALISON ROMAN

O CHOCOLATE. VANILLA. The ice cream we're talking about is so not that stuff. Today it's all about the grown-up (and amped-up) flavor combinations emerging from inventive new-school scoop shops from coast to coast. How obsessed are we with these next-level ice creams? Enough that I flew across the country to learn how the team at Mr. and Mrs. Miscellaneous (a.k.a. Mr. Ian Flores and Ms. Annabelle Topacio) churn out flavors like brown butter-sage, bourbon old-fashioned, and bananas Foster. Their method starts with an infused custard and ends with unique ideas for mix-ins, and it's so simple, anyone can do it at home. For the fundamentals of creating a flavor, keep reading. For a recipe for the basil-chip ice cream you see here, turn to Prep School, page 96.

Design Your Own Flavor

Make the Base

This is the ice cream's blank canvas. It's classically a mixture of milk, cream, eggs, and sugar, but Flores and Topacio customize their custard base with sweetened condensed milk (for richness), buttermilk (to add acidity), and salt (to season).

Choose How to Infuse

Yes, sweet should be the dominant taste in your ice cream, but truly 3.0 flavors transform the base with bitter (citrus peel, amaro...), bright (lemongrass, ginger...), and salty (black licorice, pretzels...) flavors. Fresh herbs high in essential oils. such as basil, mint, and tarragon, are welcome too. A few other ideas: black pepper, crushed coffee beans, tea leaves, toasted nuts, coconut flakes

Embrace the **Cold Steep**

Whatever aromatics you choose, you'll want to cold-steep them in your base. Why? It's the same as with cold-brew coffee, where the beans are steeped in cold water for a supersmooth taste. While it takes longer than a hot steep (Flores and Topacio infuse theirs for two days), the result is fresher-tasting, since heat can alter ingredients' flavor. In the case of herbs, the cool temperature also maintains their color.

Master the Mix-In

What do you like to snack on? Odds are it'll work in an ice cream. From brandy-soaked cherries to crumbled gingersnaps, folding in ingredients after the ice cream is infused and processed, but before the final freeze, adds crunch and character (anything added earlier will go soggy). The sky's the limit: nut brittles, cocoa nibs, crushed halvah-or, for a rippled vibe, ribbons of jam or fudge.

BONUS: GET BOOZY! If the spirit(s) move you, add **2 Tbsp. of booze** per batch of ice cream base before transferring the mixture to the ice cream maker. This is just enough to provide a little kick while making sure the mixture doesn't get slushy when frozen. Bourbon (mint julep ice cream!), rum, and Fernet-Branca are terrific options.





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A few of the best witticisms from Greet 'N' Potatoes' cards:

F"Mark Your Colander" "Nothing Camparis to You" Manual Control of the I Forgot Your Birthday

\$5 each at greetnpotatoes.com



Minibar Makeover

There's more in hotel fridges than lilliputian Absolut bottles. The **Epiphany Hotel** in Palo Alto, CA, offers a Smeg fridge with cold-pressed juices. nut milks, and farmers' market salads \$95 upon advance request: epiphanyhotel.com

Lifestyles of the Hungry and Stylish

Starting this month on bonappetit.com, we're taking you into the homes of our favorite tastemakers. First up: Frank Muytjens, J. Crew menswear director/gardener/ cookbook collector.

- Go-to summer drink: "Mount Gay rum with tonic and lemon"
- Dog treat: "Barbecue scraps'
- Butter or olive oil: 'What about duck fat?" Get to know Muytjens at bonappetit.com /tastemakers



If/Then



▶ If you like.. maple syrup

But wish it had... hot sauce Then try...

Trees Knees Spicy Syrup

Pro tip: Try it on your breakfast sandwich, \$15: mixedmade.com



▶ If you like... green juice But wish it had...

more resemblance to actual food

Then try...

EatPops,

juicing in ice pop form. \$7 for 3; eat-pops.com



▶ If you like... coconut water But wish it had.. booze in it

Then try.. Voco,

the vodka-coconut water drink we're not ashamed to call delicious. liquorama.net



JULIA KRAMER

What to eat, drink, and buy this month

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Where's Rapo?

This month you'll find our golf-obsessed editor in chief, Adam Rapoport, in Kohler, WI, at the **PGA Championship at** Whistling Straits. He'll be hosting a kickoff party with chefs like John Besh and Mike Lata—and probably telling anyone who'll listen about

his short game

I Can't **Butter**

Three new ways to churn

DAISY AND INFUSED

Flower

power

Chamomile is

outgrowing its rep as the snoozy tea selection. The flowers' herbaceous aroma (and soothing vibe) is being infused into everything from ice cream (at Contra in New York) to ain (for the Snake-Bit Sprout cocktail at Julep in Houston). You're getting very sleepy.

HERE COMES A REGULAR

A drinking habit has a perk at Chief's Peak bar at the Ojai Rancho Inn, which sells "member mugs" (\$100), handpainted stoneware from K&R Ceramics (katandroger.com). The mug gets you \$2 off tap beers for a year. sheltersocialclub.com



Spiralize It

The Butterup knife raised an credible \$360K on Kickstarte butter into ribbons so the bread won't tear. \$20; momastore.org

Write on It

The Pad of Butter, a wax-paperwrapped notepad, mimics the stick in your fridge. Also known as a gag gift that lasts 480 pages. \$10; chroniclebooks.com

Milk It

Butter has a new companion: buttermilk. Restaurants now serve at Bar Tartine in SF and Mission Chinese and Semilla in NYC.





The completely redesigned 2015 Edge is here and ready for almost anything, with available features like a front 180-degree camera, enhanced active park assist and Lane-Keeping System. It's comforting to know you have a few surprises of your own. Go to ford.com to find out more.







Go Further





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OStrawberry Truffle

Succumb to the undeniable perfection of strawberry gelato with a rich fudge swirl and gourmet dark chocolatey truffles.

FARMSTAND FRESH

Scoop gelato into pretty dessert bowls (or even red wine glasses!) and top with fresh summer berries.



TRIFLE TEMPTATION

Alternate layers of gelato and crumbled shortbread cake in parfait glasses. Top with fresh whipped cream.







2 Vanilla Caramel

Give in to the temptation of creamy vanilla gelato, luscious caramel sauce, and gourmet caramelly curls.

ITALIAN ESCAPE

Cozy up with a classic affogato: pour a shot of hot espresso over each bowl of gelato and sprinkle with chocolate chips.



BONBON DELIGHT

Dip small round scoops of super-cold gelato into melted chocolate. Place on a waxed-paper lined tray and freeze.







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CHOCOLATE CARAMEL





Bon Appétit and the PGA of America want to help take your game to the next level—in the kitchen and on the fairway. We've teamed up with some of the nation's best chefs and top PGA Pros to bring you cooking ideas and golf tips inspired by the iconic holes at Whistling Straits—host of the 2015 PGA Championship.

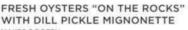




Talent Spotlight

CHEF MIKE LATA FIG & THE ORDINARY

Be a champion in the kitchen with Mike's all-star recipe inspired by Hole #8, "On The Rocks," and learn how to master this distinguished Par 4 with tips from PGA Professional Kathy Gildersleeve-Jensen.



MAKES 3 DOZEN

- 1 cup white wine vinegar
- 2 tsp. chopped fresh dill
- small garlic clove, crushed
 Small pinch red pepper flakes
- 1 tsp. freshly ground black pepper
- 3 Tbsp. diced fresh cucumber
- 3 dozen fresh oysters, in the shell

Stir together white wine vinegar, dill, garlic. red pepper flakes, and black pepper. Add cucumber and stir to combine; refrigerate until ready to use. The mignonette can be made up to three days in advance.

Shuck oysters, taking care to save the flavorful liquid ("liquor") inside. Place on the half shell over crushed ice; top with mignonette. Serve immediately.

The perfect companion to Mike's go-to golf cocktail: The Radler—a 50/50 mix of Pilsner beer and lemon soda or lemonade, served on the rocks.



KATHY GILDERSLEEVE-JENSEN, PGA is the 2014 PGA National Teacher of the Year and Pro at Indian Canyon Golf Course in Spokane, Washington.

At 507 yards, "On The Rocks" is an intimidating Par 4—with a blind landing off the tee and more than 100 bunkers. Kathy's Pro tips to master the hole:

No. 8 On The Rocks



The tee shot should stay left and requires keen strategy with east winds, severe rock cliffs, and sand dunes on the right. Approaching the deep green surrounded by large bunkers requires a confident shot—choose your club wisely!



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fast, easy, fresh ▶ Bitter and bossy seeks warm and sweet: This robust dressing is capable of standing up to—and slightly softening—acerbic greens like dandelion or arugula. (Maybe it's the bacon....) Heat 1 Tbsp. olive oil in a large skillet over medium. Cook 2 oz. chopped guanciale (salt-cured pork jowl), pancetta (Italian bacon), or bacon, stirring occasionally, until browned and crisp, about 4 minutes. Add 2 chopped shallots, season with salt and pepper, and cook, stirring often, until softened, about 3 minutes. Add 4 cups fresh corn kernels and cook 2 minutes. Let cool slightly, then stir in 3 Tbsp. Sherry vinegar or red wine vinegar and 1 Tbsp. olive oil. Toss 1 bunch dandelion greens or arugula (about 8 cups) and warm dressing in a large bowl. Season with salt and pepper. Serve topped with 2 chopped Medjool dates, shaved Parmesan, and a pinch of chopped fresh chives. 4 servings



PASTA, FISH, AND SAUCE IN 30 MINUTES? HERE'S Before picking up a knife, put the pasta water on and pull the fish from the fridge. Start the tomato sauce. It doesn't need much attention just the occasional stir. Cook the fish. Don't worry if it's done early; it'll rewarm in the sauce. Toast the pine nuts and chop the parsley. Drop the pasta into the water.

Drain pasta and toss it into the sauce. Check seasoning; add swordfish and toppings.

0

BEGIN

2 MIN

10 MIN

15 MIN

25-30 MIN



Live by the Swordfish

Meaty and flakeable, these fillets don't mind being tossed

Pasta with Swordfish and Cherry Tomato Sauce ACTIVE 30 MIN - TOTAL 30 MIN

4 SERVINGS

- 3 Thsp. olive oil, divided 4 oil-packed anchovy fillets
- 4 garlic cloves, sliced
- ½ tsp. crushed red pepper flakes
- 2 pints cherry tomatoes, halved Kosher salt, freshly ground pepper

- 1 lb. 1"-thick swordfish steaks
- 2 Tbsp. pine nuts
- 12 oz. casarecce or other short pasta
- ½ cup chopped fresh parsley, divided
- 2 Tbsp. golden raisins

Heat 2 Tbsp. oil in a large skillet over medium. Cook anchovies, garlic, and red pepper flakes, stirring occasionally, until anchovies disintegrate, about 3 minutes. Add half of tomatoes; season with salt and pepper. Cook, stirring occasionally, until sauce thickens, 12–15 minutes. Add remaining tomatoes; remove from heat.

Meanwhile, heat remaining 1 Tbsp. oil in a large skillet over medium-high. Season fish with salt and pepper and cook until golden brown and just cooked through,

about 4 minutes per side. Let cool slightly. Coarsely flake flesh; discard skin.

Toast nuts in a dry small skillet over medium-low heat, tossing often, until golden brown, about 4 minutes. Let cool.

Cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente. Drain, reserving 1 cup pasta cooking liquid.

Add pasta and ½ cup pasta cooking liquid to tomato sauce and cook over low heat, tossing often, and adding more cooking liquid as needed, until sauce is thickened and coats pasta. Add fish to pasta along with half of parsley and toss once to combine.

Serve pasta topped with raisins, pine nuts, and remaining parsley.

The sweetest moment of your day.



incredibly delicious.





THE SLAW
> Savoy cabbage is
tender, sweet, and
a natural choice for
slaw. But any green
or purple cabbage—
heck, even black

kale—would do well here too. These cruciferous vegetables are all sturdy enough to hold their own when dressed, retaining their crunch factor.

Thigh High

Few legal substances can compete with a crispy chicken sandwich (no deep fryer necessary!) that's been topped with a cool slaw

Chicken Cutlet Sandwiches with Savoy Cabbage Slaw

ACTIVE 35 MIN - TOTAL 35 MIN

4 SERVINGS

- 1/4 red onion, thinly sliced Kosher salt
- ¼ head of savoy cabbage, cored, thinly sliced
- 3 Tbsp. white wine vinegar
- 4 Tbsp. (or more) olive oil, divided Freshly ground black pepper
- 4 skinless, boneless chicken thighs

- 1/4 cup cornstarch
- 2 large eggs
- 2 Tbsp. Dijon mustard
- 1 tsp. cayenne pepper
- 2 cups panko (Japanese breadcrumbs)
- 1/3 cup mayonnaise
- 8 slices white Pullman bread, toasted

Toss red onion and a pinch of salt in a small bowl to coat; let sit 5 minutes to allow onion to soften slightly. Rinse under running water, then shake off excess water. Place onion in a medium bowl and add cabbage, vinegar, and 2 Tbsp. oil. Toss to combine and season slaw with salt and pepper.

Pound chicken thighs with a meat mallet or a rolling pin between 2 pieces of plastic wrap to ¼" thick.

Place cornstarch in a shallow bowl. Whisk eggs, mustard, and cayenne in another shallow bowl. Place panko in a third shallow bowl. Working with 2 thighs at a time, season chicken with salt and pepper. Dredge in cornstarch, shaking off excess. Dip in egg mixture, letting excess drip back into bowl, then coat in panko, shaking off excess.

Heat remaining 2 Tbsp. oil in a large skillet over medium-high. Working in batches and adding more oil to skillet between batches if needed, cook chicken thighs until golden brown and cooked through, about 2 minutes per side. Transfer to paper towels to drain.

Spread mayo over one side of bread slices and build sandwiches with cutlets and slaw.

DO AHEAD: Slaw can be made 1 day ahead. Cover and chill.







FOR THE LOVE OF LEAVES







WE HEART JAPANESE FGGPLANT

> No offense, Italy, but when it comes to eggplant, we'd rather turn to Japan. This brightpurple variety doesn't need salting to cook up creamy and tender without a trace of bitterness. We even use it for (gasp) eggplant Parm.

Oeufs, We Did It Again

When you put an egg on eggplant, you get a veg main course

Grilled Eggplant with Fresh Hot Sauce and Crispy Eggs

ACTIVE 30 MIN - TOTAL 30 MIN

4 SERVINGS

- 2 Fresno chiles, with seeds, chopped
- 1 garlic clove, finely chopped Kosher salt
- 2 Tbsp. red wine vinegar
- 1 Tbsp. honey
- 4 Japanese eggplants (about 11/4 lb. total), halved lengthwise
- 4 Tbsp. olive oil, divided Freshly ground black pepper
- 3 scallions, thinly sliced
- 2 cups cilantro leaves with tender stems, divided
- 1/4 cup chopped fresh dill, divided
- 2 large eggs

Prepare grill for medium heat (or heat a grill pan over medium). Toss chiles, garlic, and a large pinch of salt in a small bowl. Let sit until just softened, 8–10 minutes. Stir vinegar and honey into hot sauce.

Meanwhile, drizzle eggplants with 2 Tbsp. oil; season with salt and pepper. Grill, turning occasionally, until lightly charred and tender, 6–8 minutes. Cut on a diagonal into thick slices; toss in a large bowl with scallions and half of hot sauce, cilantro, and dill. Transfer to a platter.

Heat remaining 2 Tbsp. oil in a medium skillet over medium-high. Add eggs; season with salt and pepper. Cook, rotating skillet occasionally, until whites are golden and crisp at the edges and set around the yolk (which should be runny), about 2 minutes. Flip and cook just until yolks begin to set, about 30 seconds. Cut eggs into strips; arrange over eggplants. Drizzle with remaining hot sauce; top with remaining cilantro and dill.









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YES!



It's Yes Food. It's Oscar Mayer.

fruit salad, disrupted

Don't hate; re-create. We're throwing fruit salad a welcome-to-2015 party

by Amiel Stanek recipes by Rick Martinez

THREE WAYS TO FRESHEN UP YOUR FRUIT SALAD 1 Keep It Simple Stick with one or two in-season fruits, and play around with fun pairings—sweet with tart, for instance. 2 Season Smartly A pinch of salt goes a long way to bring out the sugars in fruit, and a splash of citrus or vinegar helps to balance out the dish. 3 Dabble in Aromatic Therapy Fragrant spices, grated ginger or lemongrass, and fresh herbs add complexity when you least expect it.

STRAWBERRY + CUCUMBER

 \triangleright

Mom: If you're reading this, know that I love you.

I just don't love your fruit salad. I get it: You wanted us all to eat more fruit. Totally fair. But the roughly chopped apples and whole-grapes thing never guite worked for me. And bananas?! Don't get me started. See, I want my fruit salad to be more like, well, a salad. I want juicy peakseason fruit, and I really need only one or two kinds. I want texture: Nuts! Seeds! I'm even open to vegetables. Look, just give one of these recipes a try. They're delicious and super simple, and they could work for breakfast or as dessert. And did I mention that they're healthy? (Love you, Mom!)

Plum-Fennel Salad with Honey-Ginger Dressing

Slightly underripe plums? Add a touch more honey.

Whisk ¼ cup fresh orange juice, 1 Tbsp. white wine vinegar, 2½ tsp. honey, 1 tsp. finely grated peeled ginger, and a pinch of salt in a medium bowl. Cut 3 large red plums into thin wedges and thinly slice ½ small fennel bulb. Add to dressing; toss to coat. Cover and chill 30 minutes to allow fennel to soften and flavors to get to know one another.

Toss ½ tsp. finely grated peeled ginger into fruit salad. Serve drizzled with olive oil and topped with toasted sesame seeds and fennel fronds. 4 servings

Strawberry-Cucumber Salad with Lemon Cream

Strawberries and cream... and cardamom. The cooling spice and cucumbers give berries an element of intrigue.

Toss 4 cups quartered hulled strawberries (from 1 lb. whole), 3 sliced Persian cucumbers, 1 tsp. sugar, ½ tsp. ground cardamom, and a pinch of salt in a medium bowl and let sit 10 minutes to allow sugar to dissolve and flavors to meld.

Meanwhile, mix ½ cup crème fraîche, 2 tsp. sugar, 1 tsp. fresh lemon juice, and a pinch of salt in a small bowl; set lemon cream aside.

Pulse ¼ cup unsalted, roasted pistachios, a pinch of cayenne pepper, and a pinch of salt in a food processor until nuts are just finely ground (do not overprocess or you'll end up with nut butter).

Divide fruit salad among plates and spoon some of the reserved lemon cream over; sprinkle with ground seasoned pistachios.

DO AHEAD: Lemon cream can be made 8 hours ahead. Cover and chill. 4 servings

→ For our new spin on blackberries, go to bonappetit.com/fruitsalad



Texturally speaking, fruit salads can be a little one-note. Toasted seeds and nuts remedy that while bringing savory depth.



FOOD STYLING BY CHRIS LANIER. PROP STYLING BY KATE S. JORDAN. ILLUSTRATION BY JOE WILSON

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take it outside

Open-air cooking bliss is just a simple—but insanely powerful—backyard propane burner away

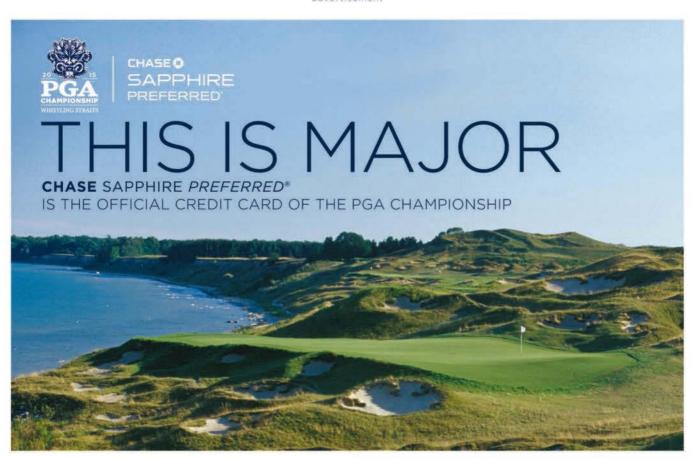
by Amiel Stanek recipes by Rick Martinez

If your home kitchen is equipped with a restaurantquality range and a hood capable of venting a small forest fire, you can stop reading now. If, on the other hand, your stove looks like most of oursas in lacking in the high-heat and ventilation departmentsit's time to start thinking about an outdoor propane burner. (Yeah, like the ones people use to fry turkeys.) Why? Because with 30,000 BTUs of raw power below and the open sky above, great things become possible.

We're talking about an epic fried-food party that doesn't make your house smell like a Long John Silver's. Or a Paul Prudhommeworthy backyard seafood boil that doesn't take three hours just to, well, boil. Sure, D.I.Y. smoked salmon might sound like some fantasy-world food nerdery, but it's not. The cost of entry is minimal (our preferred burner costs less than \$100), and if you've got a gas grill, you already own a propane tank. So give your backyard more firepower this summer-and we'll show you

how to use it.







DAILY GROUNDS ACCESS

Whistling Straits is one of the most esteemed golf courses in the world, and Sapphire cardmembers can receive exclusive grounds privileges during the tournament. Premium ticket packages, which are only available to Sapphire cardmembers, include daily grounds access to the PGA Championship and entry to the private hospitality chalet at the 18th hole.

Chase Sapphire Preferred® is giving cardmembers the ultimate treatment during the 2015 PGA Championship at Whistling Straits—including premier event access and exclusive cardmember experiences. In celebration of this prestigious championship, Bon Appétit and the PGA of America have teamed up for Champions of the Course, and Sapphire cardmembers are invited to get in on all the action.



CHAMPIONS OF THE COURSE CULINARY EVENT

Cardmembers gain early entry to the PGA/Bon Appétit VIP celebration featuring some of BA's favorite chefs and PGA Professionals. Enjoy interactive demos, celebrity chef meet-and-greets, and a local culinary showcase with area talent and Wisconsin-crafted cheese, beer, and chocolate.

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Gear Up

All you need are a few pieces of heavy-duty, oversize equipment to get the most out of your outdoor cooking rig.*



RING OF FIREPOWER

With more than three times the BTUs of an average stovetop, the Camp Chef Universal Output Single Burner (shown below and on previous page) does not mess around. It's sturdy and affordable. (\$82; cabelas.com)



HEAVILY ARMED

All this BTU talk got you worrying about your appendages? If arm-length Steiner 18" cowhide welding gloves don't put you at ease around a skillet of boiling oil, we just don't know what will. (\$21; amazon.com)



EXTENDED WARRANTY

Crazy-high heat calls for really long tongs. Rosle 16" Barbecue Grill Tongs allow you to manipulate whatever you're cooking without getting your mitts uncomfortably close to the action. (\$39; rosleusa.com)

*See recipes for more essential equipment.





To round out your chicken-fried steak with this salad and salsa, go to bonappetit.com/outside for recipes.

Fry Without Fear

Imagine batches of doughnuts, fries, or fish tacos—without the mess—or harness the potential of the propane burner to amp up this Texas comfort food classic.

Chicken-Fried Steak

- 8 6-oz. top round steaks
- 3 tsp. kosher salt, divided, plus more Freshly ground black pepper
- 3 cups all-purpose flour, divided
- 3 cups cornstarch, divided
- 3 Tbsp. paprika, divided
- 3 cups buttermilk
- 4 qt. vegetable oil

Pound steaks between 2 sheets of plastic to ¼" thick; season with salt and pepper.

Whisk 1½ cups flour, 1½ cups cornstarch, 1½ Tbsp. paprika, and 1½ tsp. salt in a large baking dish. Place buttermilk in another large baking dish. Working one at time, lightly dredge 4 steaks in flour mixture, shaking off excess. Dip in buttermilk, allowing excess to drip off. Dredge again in flour mixture, packing onto steaks and pressing firmly into crevices; shake off excess. Place on a wire rack set inside a rimmed baking sheet. Discard wet flour mixture and repeat process with remaining steaks, flour,

A wide, deep pan minimizes patters; still, don't fill it more than halfway with oil.

ESSENTIAL EQUIPMENT

The Lodge 17" Cast Iron Skillet is the ideal vessel when frying for a crowd (\$62; amazon.com). (It also makes a scary-hot plancha when dry.) You'll want a deep-fry thermometer to monitor the oil temp.

cornstarch, paprika, and 1½ tsp. salt, placing on another rack set inside another baking sheet. Chill, uncovered, 2–6 hours.

Let steaks stand at room temperature 30 minutes.

Pour oil into skillet to come halfway up sides; fit with thermometer. Heat over high until thermometer registers 325°. Fry steaks in 4 batches until deep golden brown, about 3 minutes per side. Transfer to paper towels to drain. 8 servings



× SAFETY FIRST

We shouldn't have to say this, buuuut: Please be careful. Make sure your burner is positioned on a level, stable surface, such as concrete, tile, or wood-not earth or loose pavers. Don't use it indoors (duh), and don't, like, go out shopping while it's on (double duh). And keep kids and dogs-and, perhaps most important, clumsy adults-away, please.

Pick Up Smoking

The versatility of an outdoor burner can't be overstated: You can transform it into a smokerthen create the centerpiece for a blowout brunch spread.

Hot-Smoked Salmon with Tarragon Crème Fraîche

- 1 4-lb. skin-on center-cut salmon fillet, pin bones removed Nonstick vegetable oil spray Kosher salt
- ½ medium shallot, finely chopped
- 2 cups crème fraîche
- 2 Tbsp. chopped fresh tarragon
- 1 tsp. finely grated lemon zest
- 3 Tbsp. coriander seeds
- 1 Tbsp. black peppercorns
- 1 Tbsp. dill seeds
- 1 tsp. celery seeds Bagels, capers, sliced avocados, sliced cucumbers, watercress, and sliced scallions (for serving)

skin and wire rack with nonstick spray. Place salmon, skin side down, on rack and set inside a rimmed baking sheet: season salmon flesh well with salt. Chill, uncovered, 3 hours.

Pat salmon dry, then generously coat

Whisk shallot, crème fraîche, tarragon, and lemon zest in a small bowl to combine: taste and season with salt. Cover and chill.

Crumple 2 large sheets of heavyduty foil to form two 4"-diameter balls. Heat skillet over medium-high. 6 minutes. Spread 2 cups wood chips in center of skillet and let char until partially blackened and smoking, about 5 minutes. Sprinkle coriander seeds, peppercorns, dill seeds, and celery seeds over chips. Carefully set rack with salmon in skillet over chips. Set foil balls on either side of fillet and push 3 skewers vertically into fillet along the bloodline about 1" deep and 3" apart. Loosely cover skillet with foil, using foil balls and skewers as support so there is space for smoke to circulate around the fish.

Reduce heat to medium and smoke salmon 8 minutes, then reduce heat to lowest setting and cook until an instantread thermometer inserted into the thickest part of fillet registers 120°, 10-15 minutes. Transfer rack with salmon back to baking sheet and let cool 30 minutes.

Serve salmon at room temperature with tarragon crème fraîche, bagels, capers, avocados, cucumbers, watercress, and scallions alongside. 8 servinas



ESSENTIAL EQUIPMENT

In addition to a 17" cast-iron skillet, you'll need a 14" circular wire rack (\$28; amazon.com), mesquite or hickory wood chips, and three 6" bamboo skewers.



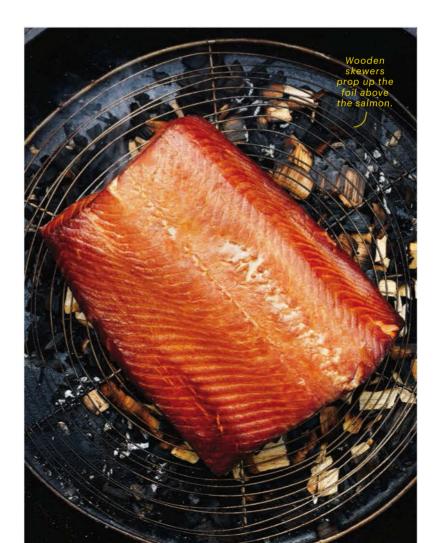


Add a couple handfuls of wood chips to a screeching-hot pan over industrialstrength heat, and boom: billowing smoke in minutes.



Balls of foil and wooden skewers support the foil tent above the salmon, allowing smoke to circulate freely so that the fish colors evenly

Δ





Bring It to a (Very) Rolling Boil

With a mega-flame and a gargantuan pot, you can cook an ocean's worth of seafood in a fraction of the time it would take on the stovetop—without stepping foot in a steamy kitchen.

.......

Shellfish Boil with Spicy Green Dipping Sauce

- 1 lb. thick-cut smoked bacon, cut into 1" pieces
- 3 large onions, chopped
- 2 large fennel bulbs, chopped
- 1 750 ml bottle dry white wine
- 1 cup kosher salt
- 16 oz. chili-garlic sauce
- 1 cup Old Bay seasoning
- 4 lb. medium red-skinned potatoes
- 3 11/2-2-lb. live lobsters
- 2 lb. mussels, scrubbed, debearded
- 24 littleneck clams, scrubbed
- 6 ears of corn, husked, cut in half
- 2 lb. head-on, shell-on jumbo shrimp
- 4 serrano chiles, finely grated
- 1 Tbsp. finely grated lime zest
- ½ cup fresh lime juice
- ½ cup grapeseed oil
- 3 Tbsp. distilled white vinegar
- 1 tsp. sugar
- $\frac{1}{4}$ cup finely chopped fresh basil
- 1/4 cup finely chopped fresh mint

Cook bacon in pot (a.k.a. boiler) over medium heat, stirring occasionally, until brown and crisp, 5–8 minutes. Add onions and fennel and cook, stirring occasionally, until lightly golden and tender, 8–10 minutes. Add wine, salt, and 15 qt. cold water; cover pot and bring stock to a rolling boil. Cook 30 minutes.

ESSENTIAL EQUIPMENT

Made of restaurant-grade aluminum, the 40-quart Vollrath 68270 Boiler/ Fryer with Basket is brawny enough to handle this family-size seafood boil. (\$108; webstaurantstore.com)



> Adding ice water toward the end of the process slows down the cooking, allowing the crustaceans more time to absorb the flavors of the bacon, onions, salt, wine, and Old Bay—without the risk of overcooking.

WHILE YOU'RE

OUT THERE,

WHY NOT

1 Slow-fry proper Mexican

carnitas.



△ All hands—and no plates—on deck: Pile everything on newsprint and eat!

Stir chili-garlic sauce and Old Bay into stock; increase heat to high. Place potatoes in basket insert and carefully lower into pot. Cover pot and return stock to a boil; cook 10 minutes. Add lobsters, mussels, clams, and corn to basket, cover, and return to a boil, about 5 minutes. Add shrimp, turn off heat, and let sit, covered, until just cooked through, about 5 minutes. Stir in 16 cups ice water and let sit, covered, 15 minutes to infuse.

Meanwhile, whisk chiles, lime zest, lime juice, oil, vinegar, and sugar in a small bowl. Let sauce sit at room temperature 30 minutes to let flavors meld.

Carefully lift out basket and place on a rimmed baking sheet. Arrange potatoes, corn, lobsters, clams, mussels, and shrimp on several layers of newspapers to absorb excess moisture; discard stock. Stir basil and mint into sauce and serve alongside seafood and vegetables. 8 servings



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green means go

After a chilly, stewy London winter (and spring), summer's bounty shows **Yotam Ottolenghi** his favorite vegetables in a delicious new light. Bring on the herbs and olive oil!

my first column for *Bon Appétit* in May, I mentioned the trains that frequently rumble over my team's test kitchen. Set in an arch under a railway line in London's Camden Town, the kitchen is on the mezzanine of an industrial warehouse; the bottom half of the bare-bones space is used as storage for our busy bakery in the arch next door. Here you'll find five-liter tins of olive oil, crates of tahini, buckets of sea salt, and trays of *dukka*, lavash, and preserves ready to be cooked with or sent out to the Ottolenghi shops.

This constant movement means that, whatever the season and whatever the weather, the doors to the arch are always wide open. As a result, those of us shivering upstairs for most of the year—compensating with foot heaters, fingerless gloves, and an oven set on high even on stovetop days—are delighted when the steam rising from those soups and stews fades away and the air, quite literally, clears. Even better is when the monochromatic white of celeriac, turnips, kohlrabi, and rutabagas makes way for the trafficlight-trilogy of color that summer brings.

Other notes will be introduced: the crunch of flaked almonds, for example, toasted in a little bit of olive oil, or the black freckles of nigella seeds sprinkled throughout. The heat of chile flakes might be added, along with a smack of citrus in a lemony dressing. They all work to bring the dish into focus and make it sing, but there is something so abundant and absolutely perfect about that initial coming together of all those greens.

What's even more appealing is that some of the most delicious summer dishes require only minutes to prepare. We suddenly see okra in a new light: Instead of cooking for the better part of an hour during the winter—made heavy with chickpeas, tomato sauce, and chunks of feta—it now requires little more than five minutes in a hot oven before being tossed in a sweet-and-sour dressing and mixed through with finely diced red chile and toasted chopped peanuts.

And then there are long strips of shaved zucchini, fennel, or asparagus, chargrilled for seconds or served raw with just some thin Parmesan shavings and a drizzle of oil. Or a salad—which I



Mixed Beans with Peanuts, Ginger, and Lime

6 SERVINGS This is a high-summer throwtogether of a sauté to make when there are lots of snap beans at the market. Mix colors and types for the full effect.

- 2 Ib. mixed snap beans (such as green, wax, haricots verts, and/or Romano), trimmed
- ½ tsp. kosher salt, plus more
- 5 Tbsp. olive oil, divided
- 1/2 large shallot, finely chopped
- 1 1" piece ginger, peeled, finely grated
- lemongrass stalk, tough outer layers removed, finely grated on a Microplane
- 2 garlic cloves, finely grated
- ½ tsp. ground coriander Freshly ground black pepper
- 1/3 cup salted, roasted peanuts
- 3 kaffir lime leaves, finely chopped
- 1 tsp. finely grated lime zest
- 3 Tbsp. fresh lime juice
- 1/4 tsp. sugar
- ½ cup (packed) cilantro leaves with tender stems, plus more for serving

"The red of the tomatoes and cherries always thrills; the orange of the cantaloupe never ceases to entice. But for me, the most exciting part of this bounty is the good-to-go green."

The red of the tomatoes and cherries always thrills; the orange of the cantaloupe never ceases to entice. But for me, the most exciting part of this bounty is the green, the green, the good-to-go green!

I always forget how many different shades of green there are until I see a bowl full of asparagus, French beans, favas, and baby spinach leaves all tossed together, ready to be lightly dressed. Podded peas, spring onions, sorrel leaves, edamame, haricots verts, peppery arugula, green chiles, refreshing cucumbers, all the soft herbs such as dill, mint, tarragon, and chervil—these are just some of my favorite colors (and flavors).

still make from my second book, *Plenty*—of celery and green peppers tossed with green chiles, capers, parsley, cilantro, and celery leaves. With that final drizzle of olive oil, the number of shades of green on one little plate is upped from seven to a mighty eight. All that's needed to complete the dish are some broken pieces of feta and a softly boiled egg.

I hope that the following salad, starring the greenest beans, serves not only as a reminder of the connections between all seasons (and the need for an open door onto them, whatever the weather), but also as a prelude to the white to come.

Working in batches by type, cook beans in a large pot of boiling salted water until crisp-tender, 1–4 minutes. Transfer with a slotted spoon to a large bowl of ice water; let cool. Drain and pat dry.

Heat 1 Tbsp. oil in a small skillet over medium and cook shallot, stirring occasionally, until tender, about 3 minutes. Add ginger, lemongrass, garlic, and coriander and cook, stirring, until very fragrant, about 1 minute. Transfer to a large bowl; season with salt and pepper.

Heat 1 Tbsp. oil in same skillet over medium-high. Cook peanuts, tossing often, until golden brown and fragrant, about 2 minutes. Transfer to paper towels; let cool, then coarsely chop. Set aside 1 Tbsp. peanuts for serving.

Whisk kaffir lime leaves, lime zest, lime juice, sugar, ½ tsp. salt, and remaining 3 Tbsp. oil into shallot mixture. Add beans, remaining peanuts, and ½ cup cilantro and toss to coat; season with salt and pepper. Serve topped with more cilantro and reserved peanuts.



navigator

FOR THE ADDRESSES OF THE SPOTS IN THIS STORY, SEE SOURCEBOOK

0.G. L.A.

The most
authentic old-school
restaurants are
in the fakestseeming place on
earth, and we've
got the martinis,
ultrarare prime rib,
and tuxedoed
servers to prove it.
It's time to get
(and eat) real in L.A.

Ruben Rueda has been serving up America's best martini at Musso & Frank Grill for 48 years.

PHOTOGRAPHS BY KYLE JOHNSON





L.A. has more oldschool restaurants

than a place obsessed with the cool new thing deserves. And by old school, we mean the kinds of places where the chef's tattoos are from 20th-century wars, there's likely a "chops and steaks" section on the menu, and waiters wear red tuxedos without irony. Here, six ways to enjoy America's capital of retro-fabulous. -Hugh Garvey





Come for a Martini: Stay for

Another MUSSO & FRANK GRILL

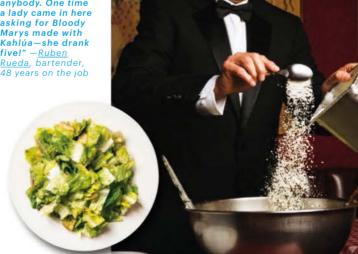
EST. 1919

Sure, you could get a steak in the grill room, but the thing that makes Musso's Musso's is the martini-served in a perfectly sized glass, with a little "sidecar" of the excess. Grab a stool in the vast barroom and order one so you can take part in a sacrament that connects you to the great drinkers of past and present: Steve McQueen, Charles Bukowski. Keith Richards.

The Order Beefeater martinidry, olive



Martinis are my specialty, but I've never refused to make any drink for anybody. One time a lady came in here asking for Bloody Marys made with Kahlúa-she drank five!" —Ruben Rueda, bartender,





I love to make the Caesar salad. People will come in and say, 'I want a Caesar prepared by Arturo,' and I'll stop whatever else I'm doing and make it for them, the way they like it." -<u>Arturo Saucedo</u>, captain, 23 years on the job





No. the **Jewish Deli** Is Not Dead

LANGER'S DELICATESSEN

EST. 1947

Carve out time on a weekday (Saturdays are stupid crowded) to taste the best Jewish deli sandwich in America. The pastrami at Langer's is clove-y, spicy, and smoky with big-time beef flavor. Sorry, New York, but L.A. just out-deli-ed you.

> The Order Number 19, a

combo of hand-cut pastrami, coleslaw, Swiss cheese, and Russian dressing on double-baked rve



The art of handslicing pastrami, it's the kind of thing where you either have the gift or you don't. It's hard to find people who can slice this kind of meat by hand." Jaime Castenada, manager/meat cutter, 26 years on the job





Hail the Tableside Caesar Salad

DAN TANA'S

EST. 1964

Yes, this red-sauce, red-Naugahyde Italian joint has a reputation for coddling movie stars (the handwritten reservation book is a history of Hollywood), but it's for the rest of us too. What's not to love about a place crammed with tchotchkes, bartenders in tuxedos. celebrities galore, and a killer Caesar. Nope, they don't make haunts like this anymore.

> The Order Tableside Caesar salad, chicken Parm, cappuccino ice cream





That Never Closes

THE ORIGINAL PANTRY CAFE

EST. 1924

This DTLA diner near the Staples Center has literally never closed its doors—the place doesn't even have locks—which is what makes it the ideal spot pre- or post-Lakers games, or whenever you just need some real, honest food. Don't bother with anything that doesn't look like breakfast. And bring cash, because they don't take plastic, which somehow makes everything taste better.

> The Order
Spicy-sweet
Portuguese sausage
and eggs with
a side of griddled
sourdough bread



I see people who came in here as kids, students; now they come in, and they're professionals."—<u>Raul</u> <u>Zepeda</u>, waiter, 35 years on the job









The Original Cali-Style Burger

THE APPLE PAN

EST. 1947

Before In-N-Out and Shake Shack became megabrands by pushing the California-style burger (think thin patty and special sauce), there was this tiny spot in Santa Monica that could've become a chain but never did—which is what makes sitting at the counter and watching the cooks assemble burgers with balletic precision so special.

> The Order
Steakburger with
Tillamook cheddar
for 50 cents extra,
side of fries, root
beer served in
a paper-cone cup,
and overstuffed
banana cream pie



I've had In-N-Out before, but honestly I've got one of the best here. I don't really know anything about Shake Shack and places like that."

—Lupe Gomez, cook, 25 years

on the job



The Real-Deal Steak-House

TAYLOR'S STEAK HOUSE

EST. 1953

Of all the classic steaks-and-chops joints in L.A. (and there are quite a few), Taylor's is where chefs, food critics, and restaurant GMs go on their nights off for a bit of no-frills civility at a fair price. Always reserve a table in the downstairs room—it's got the most character.

> The Order
Bone-in rib eye
(always a nightly
special) and a Molly
salad (a wedge of
perfectly chilled
iceberg drenched
in blue cheese
dressing) that
requires its own
steak knife to eat



66

This place takes you back to a time when people really dined." —Tony Mendez, waiter, 28 years on the job



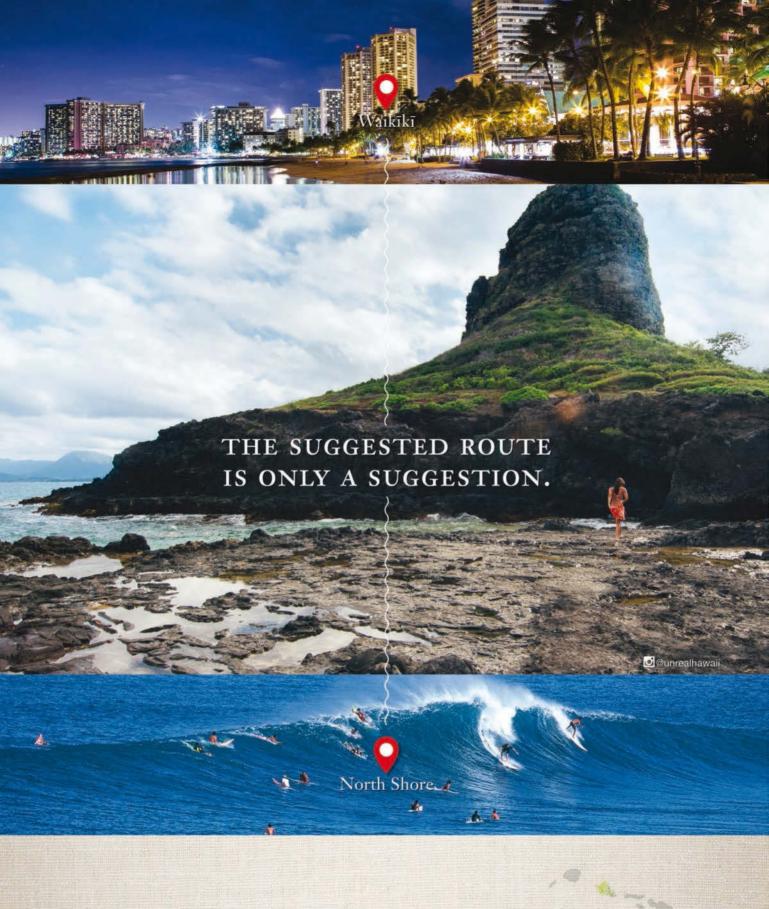


WITH ULTRA LONG-LASTING SCENTS



SMELL LIKE THE lifestyle YOU DESERVE





#LetHawaiiHappen



SUMMER STARTER: PERFECT POKE IN HAWAI'I

While each of the six Hawaiian Islands has its own iconic culinary destinations, sometimes getting an authentic taste of local culture means you need to get off the beaten path and "Let Hawai'i Happen." To celebrate how deliciously diverse Hawai'i is, Bon Appétit invited top epicurean tastemakers and chefs to share their favorite foods from around the islands. This time, we're dishing about poke—Hawai'i's famous raw fish appetizer.

ISHIHARA MARKET

Kaua'i

The deli inside this family grocery store serves a killer 'ahi poke made from cubed raw yellowfin tuna with shoyu (soy sauce), sesame oil and salt. "This poke really stands out to me. The freshness of the fish, it just melts in your mouth."

Cathy Nyberg, Web Designer and Owner of Bed & Coffee, Kaua'i | 3 @jellybean85

TAMASHIRO MARKET

O'ahu

"After a visit to the Honolulu fish auction, several of the auctioneers and fisherman told me that if they ever need to buy fish on their day off, they head to Tamashiro. They offer Oʻahu's best selection of *poke*. The island's most popular variety is 'ahi tuna, but my favorite is always tako—octopus poke."

MIGRANT RESTAURANT

Maui

"We are blessed to be surrounded by the Pacific Ocean and have the freshest seafood at our fingertips. There are almost no rules when it comes to making *poke*—the creative combinations of salty, sweet, spicy, crunchy are endless. I like mine with extra *limu* (seaweed) and chili pepper."

Sheldon Simeon, Chef of Migrant, Maui | @chefwonder

DA POKE SHACK

Hawai'i Island

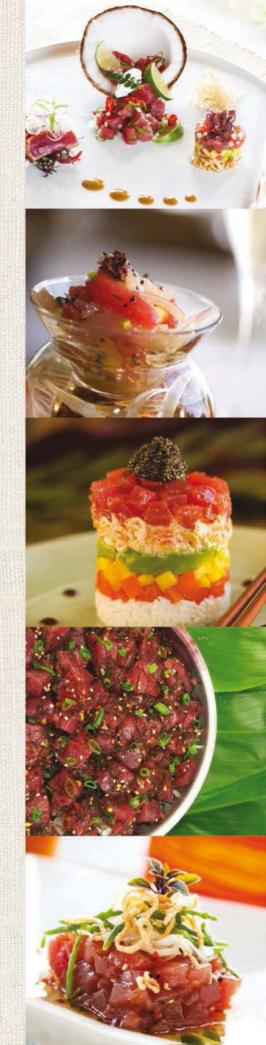
"Freshness is what sets this place apart from others. Sometimes fishermen will walk up with the day's catch, much to the delight of everyone in the long line.

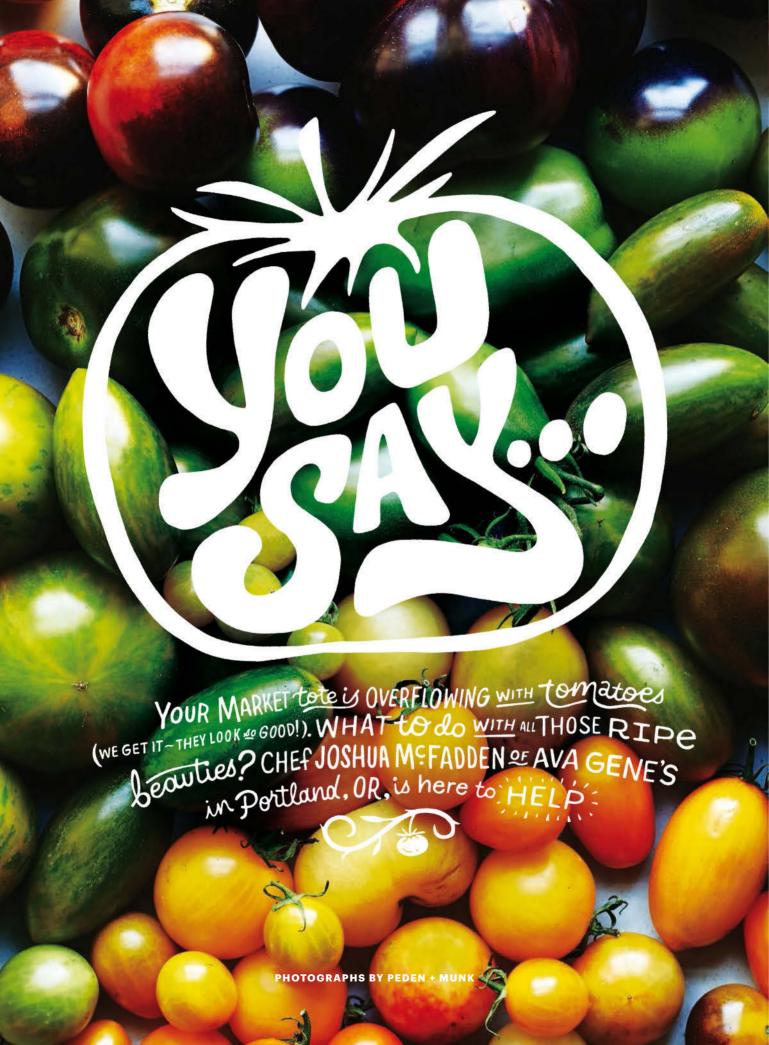
The Wet Hawaiian is their most popular *poke* with a simple '*inamona* (*kukui* nut) mix. If you prefer more heat, try the Spicy Garlic Sesame or Pele's Kiss."

Melissa Chang, FrolicHawaii.com Blogger | 🖸 @melissa808

Visit gohawaii.com/farm-to-table to view more must-eat Hawai'i finds.











Grilled Green Tomatoes with Burrata and Green Juice

4 SERVINGS Get true unripe green tomatoes, not green heirlooms, which are too delicate to grill. As for the green juice, there are some good store-bought ones if you'd rather not make your own. See Prep School, page 95, for our top picks.

GREEN JUICE

- 1/2 small romaine heart, coarsely chopped
- ½ English hothouse cucumber or ½ Persian cucumber, coarsely chopped
- 1 cup (packed) torn kale leaves
- 3/4 cup cilantro leaves with tender stems
- Tbsp. (or more) fresh lime juice Kosher salt

TOMATOES AND ASSEMBLY

- 1 thick slice country-style bread, torn into bite-size pieces
- 7 Tbsp. olive oil, divided, plus more for brushing Kosher salt
- 3 unripe green tomatoes, sliced ½" thick
- 1 Tbsp. red wine vinegar Freshly ground black pepper
- 8 oz. burrata or fresh mozzarella, torn into pieces
- 1 bunch scallions, thinly sliced
- 1 jalapeño, thinly sliced
- ½ cup unsalted, roasted almonds, coarsely chopped
- 1 cup cilantro leaves with tender stems

Flaky sea salt

REEN JUICE Blend romaine, cucumber, kale, cilantro, and ¼ cup water in a blender until fairly smooth, about 1 minute. Strain through a fine-mesh sieve into a small bowl or measuring glass, pressing on solids to release as much liquid as possible; you should have about ½ cup. (Alternatively, you can do this step in a juicer.) Stir in lime juice and season with salt. Taste and adjust flavor with more lime juice, if needed.

TOMATOES AND ASSEMBLY Preheat oven to 400°. Toss bread with 2 Tbsp. oil on a rimmed baking sheet; season with kosher salt. Bake, tossing halfway through, until golden brown and crisp, 6–8 minutes. Let bread cool, then gently crush with a flat-bottomed measuring cup into smaller pieces.

Prepare a grill for medium-high heat or heat a grill pan over medium-high.

Brush tomatoes on both sides with 1 Tbsp. oil and grill until softened and lightly charred, about 4 minutes per side. Transfer to plates and drizzle with vinegar, ½ cup green juice, and 1 Tbsp. oil. Season with kosher salt and pepper and top with burrata.

Toss scallions, jalapeño, almonds, breadcrumbs, 2 Tbsp. green juice, and remaining 3 Tbsp. oil in a medium bowl; season with kosher salt and pepper. Add cilantro and toss again to bring everything together.

Scatter scallion mixture evenly over tomatoes and burrata; drizzle with oil and sprinkle with sea salt.

Spaghetti with No-Cook Tomato Sauce and Hazelnuts

4 SERVINGS This raw tomato sauce gets texture from zucchini and body from toasted nuts that are blended into the base. You can sub almonds for hazelnuts.

- 1/2 cup blanched hazelnuts
- 1 lb. cherry tomatoes, halved
- 1 tsp. kosher salt, plus more
- 12 oz. spaghetti or linguine
- 1 beefsteak tomato, chopped
- 2 garlic cloves, crushed
- 1 tsp. crushed red pepper flakes
- 1 cup basil leaves, divided
- 2 small zucchini (about 8 oz.), coarsely grated
- ½ cup olive oil, plus more for drizzling
 - Freshly ground black pepper
- 1 oz. ricotta salata (salted dry ricotta), shaved

Preheat oven to 350°. Toast hazelnuts on a rimmed baking sheet, tossing once, until golden brown, 8–10 minutes. Let cool, then coarsely chop.

Place cherry tomatoes in a large bowl; season with salt.

Cook spaghetti in a large pot of boiling salted water, stirring occasionally, until al dente. Drain pasta, reserving ¼ cup pasta cooking liquid.

Meanwhile, purée beefsteak tomato, garlic, red pepper flakes, ½ cup basil, 3 Tbsp. chopped hazelnuts, and 1 tsp. salt in a food processor until smooth; add to bowl with salted cherry tomatoes. Add zucchini, spaghetti, pasta cooking liquid, ¼ cup oil, and remaining ½ cup basil leaves and toss to combine; season with salt and pepper.

Divide pasta among bowls, drizzle with more oil, and top with ricotta salata and remaining hazelnuts.

Talking 10MatoES

AT AVA GENE'S
(A BA HOT 10
WINNER), JOSHUA
MCFADDEN MAKES
THE MOST OF
HIS TOMATO HAUL.
HE SHARES A FEW
TIPS FOR COOKING
AT HOME.



SALT EARLY

"Salt is really all you need to make a tomato taste good," McFadden says. It emphasizes flavor and draws out moisture. In his pasta recipe, for example, tomatoes are seasoned beforehand to help extract the liquid that will coat the spaghetti. The flatbread topping owes its juicy goodness to an early salt shower too. But you'll still need to season everything on the back end. "There's something so good about those last-minute flakes of salt that burst in your mouth when you bite down," he says.

GET GRILLING

You've heard of fried green tomatoes, but grilled green tomatoes? McFadden throws the sturdy unripe tomatoes on the grill—and we're converts. "Grilling concentrates flavor and adds depth," he says.

RETHINK THE ACID

"As a rule, tomatoes don't need extra acidity," he says. Because they're naturally acidic, they often hold their own without vinegar or citrus. But consider the other players in the dish. If there's cheese, which adds fattiness, you might want the cut of extra acid. Same goes when there's corn or other sweet ingredients. Taste and brighten as you go. -EMMA WARTZMAN

"You WANT YOUR tomatoes TO BE HEAVY! PICK them UP WHEN YOU'RE Thopping AND really Feel THEM: in your HANDS."





COOK the COVER

Falafel-Spiced Tomatoes and Chickpeas on Flatbread

4 SERVINGS To make this tomato-onbread revelation right this very minute, use a prepared flatbread like naan or pocketless pita.

TOMATOES AND CHICKPEAS

- 2 garlic cloves, finely chopped
- 1 tsp. sumac
- ½ tsp. crushed red pepper flakes
- ½ tsp. ground coriander
- ½ tsp. ground cumin
- 1 tsp. kosher salt, plus more
- 2 large heirloom tomatoes, any color, thinly sliced
- 1 15.5-oz. can chickpeas, rinsed
- 2 Tbsp. red wine vinegar Freshly ground black pepper
- 1 small shallot, thinly sliced
- ½ cup parsley leaves with tender stems
- 3 Tbsp. olive oil

YOGURT SAUCE

- 1 Persian cucumber, peeled, chopped
- 34 cup plain yogurt
- ½ cup coarsely chopped fresh mint
- ½ cup coarsely chopped fresh parsley

Hot sauce

Kosher salt, freshly ground pepper

FLATBREAD AND ASSEMBLY

- 2 tsp. kosher salt
- 34 tsp. baking powder
- ½ tsp. sugar
- 2 cups all-purpose flour, plus more for surface
- 1 cup plain yogurt
- 4 Tbsp. olive oil, plus more for drizzling

Freshly ground black pepper

INGREDIENT INFO: Sumac, a tart, citrusy spice, can be found at Middle Eastern markets and specialty foods stores.

TOMATOES AND CHICKPEAS Combine garlic, sumac, red pepper flakes. coriander, cumin, and 1 tsp. salt in a small bowl. Arrange tomato slices in a single layer on a rimmed baking sheet and sprinkle garlic mixture evenly over top. Let sit at room temperature at least 30 minutes and up to 1 hour.

Toss chickpeas and vinegar in a medium bowl; season with salt and pepper. Mash chickpeas with a fork until about half are smashed. Add shallot, parsley, and oil and toss to combine; season with salt and pepper. Set aside.

YOGURT SAUCE Combine cucumber. yogurt, mint, and parsley in a medium bowl; season with hot sauce, salt, and pepper. Let sit at room temperature at least 15 minutes.

DO AHEAD: Yogurt sauce can be made 1 hour ahead. Cover and chill.

FLATBREAD AND ASSEMBLY Whisk salt, baking powder, sugar, and 2 cups flour in a large bowl. Add yogurt and stir to combine (the yogurt's acidity ensures a tender texture). Transfer dough to a lightly floured work surface and knead until mostly smooth, about 1 minute. Divide into 4 pieces, cover with plastic wrap, and let rest 15 minutes (this will make dough easier to roll).

Working one at a time, roll out each piece of dough into a round about 1/8" thick. (Don't stress: They don't need to be perfect.) Heat 1 Tbsp. oil in a large skillet, preferably cast iron, over medium. Working one at a time, cook rounds of dough until underside is golden brown and flatbread is beginning to puff, about 2 minutes. Flip and cook until other side is golden brown, about 1 minute longer: transfer to a plate. Repeat with remaining oil and rounds of dough. Let cool slightly.

Top each flatbread with yogurt sauce, chickpea mixture, and tomatoes. Drizzle with more oil and season well with salt and pepper.

Farro and Tomato Salad with Fish-Sauce Vinaigrette

4 SERVINGS Salty, crunchy, and herbaceous—a perfect side dish for grilled meats or fish.

VINAIGRETTE

- 1 garlic clove, grated
- 3 Tbsp. fish sauce (such as nam pla or nuoc nam)
- 2 Tbsp. white wine vinegar
- 1 Tbsp. sugar

FARRO AND ASSEMBLY

- 1 cup semi-pearled farro Kosher salt
- 1 Tbsp. olive oil
- 1 bunch scallions, trimmed
- 8 oz. small tomatoes, preferably heirloom, cut into 1/2" wedges
- 8 oz. cherry and/or pear tomatoes, halved
- 2 Persian cucumbers, thinly sliced
- ½ cup parsley leaves
- ½ cup tarragon leaves Freshly ground black pepper

VINAIGRETTE Whisk garlic, fish sauce. vinegar, sugar, and 1 Tbsp. water in a small bowl until sugar dissolves.

DO AHEAD: Vinaigrette can be made 1 week ahead. Cover and chill.

FARRO AND ASSEMBLY Cook farro in a medium pot of boiling salted water, stirring occasionally, until tender, 20-25 minutes. Drain; transfer to a large bowl.

Heat oil in a large skillet over medium-high. Cook scallions, turning occasionally, until charred all over, about 4 minutes. Transfer to bowl with farro. Add both types of tomatoes, cucumbers, parsley, and tarragon and toss to combine. Add vinaigrette and toss again to coat; season with pepper.

Tomato Soup with Arugula, Croutons, and Pecorino

4 SERVINGS Don't pass over slightly bruised or extra-ripe tomatoes: they're often the most flavorful and especially good here.

- 2 thick slices country-style bread. torn into bite-size pieces
- 4 Tbsp. olive oil, divided, plus more for drizzling Kosher salt
- 1 large white onion, thinly sliced
- 2 garlic cloves, crushed
- 2 Tbsp. thyme leaves Freshly ground black pepper
- 1½ lb. beefsteak tomatoes, cut into wedges Hot sauce
 - 1 cup baby arugula
 - 1 oz. Pecorino, shaved

Preheat oven to 400°. Toss bread with 2 Tbsp. oil on a rimmed baking sheet; season with salt. Bake, tossing halfway through, until golden brown and crunchy, 8-10 minutes; set croutons aside.

Heat 2 Tbsp. oil in a large skillet over medium. Add onion, garlic, and thyme; season with salt and pepper. Cook, stirring often, until onion is soft, 5-7 minutes. Add tomatoes and cook, stirring often, until they just start to release their juices, about 1 minute. Add 1 cup water and bring to a boil. Transfer tomato mixture to a blender and blend until smooth: taste and add hot sauce to your liking. Season with salt and pepper.

Drizzle soup with more oil and top with arugula, Pecorino, and croutons.

DO AHEAD: Croutons can be made 1 day ahead. Store airtight at room temperature.









FARMERS' MARKET QUINOA SALAD

4 SERVINGS Don't obsess over getting these exact ingredients in this precise combination. Any nut you like will work here for crunch, and you're looking for a mix of bright herbs and enough cooked grains to make it substantial.

- ½ cup raw pistachios
- 8 oz. green beans and/or wax beans
- 4 oz. sugar snap peas Kosher salt
- ½ cup coarsely chopped fresh tender herbs (such as parsley, chives, basil, tarragon, and dill)
- 1/₃ cup olive oil
- 2 Tbsp. white wine vinegar
- 2 tsp. Dijon mustard Freshly ground black pepper
- 2 small or 1 large head of broccoli, florets chopped (about 1½ cups)
- 2 cups pea shoots (tendrils)
- 1 cup cooked quinoa (from about ½ cup raw)

Preheat oven to 350°. Toast pistachios on a rimmed baking sheet, tossing once, until golden brown, 8–10 minutes. Let cool, then coarsely chop.

Meanwhile, cook green beans and sugar snap peas in a pot of salted boiling water until no longer raw but still very crunchy, about 2 minutes. Using a slotted spoon, transfer to a bowl of ice water and let sit until cold, about 3 minutes. Drain, pat dry, and thinly slice into bite-size pieces.

Blend herbs, oil, vinegar, mustard, and 2 Tbsp. toasted pistachios in a blender, adding water by the tablespoonful if dressing is too thick, until smooth and the consistency of heavy cream. Season with salt and pepper.

Toss beans, peas, broccoli, pea shoots, quinoa, and remaining toasted pistachios in a medium bowl to combine. Drizzle salad with dressing and toss again to nicely coat everything; season with salt and pepper.

SICHUAN-STYLE CHICKEN WITH RICE NOODLES

4 SERVINGS You'll find many of these ingredients in the Asian section of your supermarket or health food store. Stock up: We promise you'll be making this well into fall.

- 11/2 bunches scallions, divided
 - 1 8" piece dried kombu
 - 1 2" piece ginger, peeled, thinly sliced
- 3 star anise pods
- 1 Tbsp. Sichuan peppercorns
- 1/4 cup plus 2 Tbsp. soy sauce
- 1 Tbsp. kosher salt, plus more
- 1 3½-4-lb, chicken
- 8 oz. dried thin rice noodles (not vermicelli)
- 2 tsp. toasted sesame oil, divided
- ½ bunch Tuscan kale, tough stems removed, leaves very thinly sliced (about 3 cups) Pinch of sugar
- 2 Tbsp. unseasoned rice vinegar
- Tbsp. furikake seasoning, plus more for serving
 Chili oil (for serving)

INGREDIENT INFO: Furikake, a dried blend of seaweed, sesame seeds, fish flakes, salt, and other seasonings, can be found at Asian markets, some supermarkets, and online.

Cut 1 bunch scallions into 1" pieces; thinly slice remaining bunch of scallions and set aside. Bring 12 cups water to a brisk simmer in a large stockpot and add scallions, kombu, ginger, star anise, Sichuan peppercorns, ¼ cup soy sauce, and 1 Tbsp. salt; cook until kombu is softened, 10–15 minutes.

Add chicken to pot and reduce heat so liquid is at a very gentle simmer. Poach chicken, uncovered, until cooked through and an instant-read thermometer inserted into the thickest part of breast registers 160°, 40–45 minutes. Transfer chicken to a plate and let cool.

Meanwhile, increase heat to mediumhigh and bring poaching liquid to a boil; cook until reduced by half, 30–45 minutes. Fish out scallions, ginger, and star anise from pot with a slotted spoon and discard. Add noodles to poaching liquid and cook according to package instructions. Drain and toss in a large bowl with 1 tsp. sesame oil.

Combine kale, sugar, a pinch of salt, and remaining 1 tsp. sesame oil in a medium bowl and massage kale, rubbing between your fingers, until softened and shiny, about 30 seconds. Add vinegar, rice noodles, reserved sliced scallions, 1 Tbsp. furikake, and remaining 2 Tbsp. soy sauce and toss to combine; season with salt.

Remove skin and bones from chicken; discard. Slice or shred meat. Serve with noodles, drizzled with chili oil and sprinkled with more furikake.

DO AHEAD: Chicken can be poached 1 day ahead; let cool, cover and chill chicken and liquid separately. Bring to room temperature before slicing. Noodle mixture can be made 3 hours ahead; store at room temperature. Moisten with more soy sauce and vinegar before serving.

SLOW-ROASTED BLACK COD WITH RED CHERMOULA

4 SERVINGS The secret to removing the pin bones from black cod is to wait until after it's been cooked; see Prep School on page 95 for the full story.

- ½ bunch cilantro, leaves and stems separated, stems finely chopped
- 1 Fresno chile, seeded if desired, finely chopped
- 1 garlic clove, finely grated
- 1/4 cup olive oil
- 1 Tbsp. tomato paste
- 1 tsp. paprika
- ½ tsp. crushed red pepper flakes
- ½ tsp. honey
- 1/4 tsp. ground allspice
- Tbsp. Sherry vinegar or red wine vinegar, plus more for drizzling (optional)
- 11/2 lb. skin-on black cod or cod fillet
- 2 pints Sun Gold or other cherry tomatoes, divided Kosher salt, freshly ground pepper

Preheat oven to 300°. Mix cilantro stems, chile, garlic, oil, tomato paste, paprika, red pepper flakes, honey, allspice, and 1 Tbsp. vinegar in a small bowl. Set aside 3 Tbsp. chermoula for serving.

Place fish in a 3-qt. shallow baking dish. Cut 1 pint of tomatoes in half and scatter around fish along with remaining whole tomatoes. Spoon remaining chermoula over tomatoes and fish, spreading across the surface with the back of the spoon. Season with salt and pepper and roast until fish is cooked through and tomatoes are soft and some have burst, 20–30 minutes.

Transfer fish to a platter, breaking into large pieces. Remove and discard skin. Spoon tomatoes and roasting juices over and around fish. Top with reserved chermoula, then cilantro leaves; drizzle with more vinegar, if desired. Serve warm or at room temperature.







SLICED STRIP STEAK WITH ARUGULA AND PARSLEY

4 SERVINGS Last night's steak, whatever it is, will do. Rib eve, porterhouse, flank, and strip are all excellent the next day.

- 2 1"-thick boneless New York strip steaks (about 10 oz. each) Kosher salt, freshly ground pepper
- 1 bunch arugula, tough stems removed
- 1/4 medium red onion, thinly sliced
- 1 red chile, thinly sliced
- 4 oz. caper berries, halved if large
- 2 oz. Parmesan, shaved
- 1 cup parsley leaves with tender stems
- 2 Tbsp. fresh lemon juice
- 2 Tbsp. olive oil, plus more for drizzling

Prepare arill for medium-high heat. Season steaks generously with salt and pepper. Grill, turning several times, until lightly charred, 7-9 minutes for mediumrare. Transfer to a cutting board; let rest at least 15 minutes before thinly slicing.

Toss arugula, onion, chile, caper berries, Parmesan, and parsley in a medium bowl. Drizzle with lemon juice and oil and toss to coat; season with salt and pepper. Drizzle steak with oil and season with salt and pepper; serve with salad.

DO AHEAD: Steak can be grilled 1 day ahead. Let cool; cover and chill. Bring to room temperature before slicing.

SUMMER CRUDITÉS WITH BAGNA CAUDA

4 SERVINGS The sauce makes the meal serve it alongside any combo of crunchy peak-season veg you please.

- 1 head of garlic, cloves peeled
- 34 cup olive oil
- 10 oil-packed anchovy fillets
- ½ cup walnuts, finely chopped Kosher salt, freshly ground pepper
- 2 lemons, halved, divided
- 8 baby artichokes
- 6 large eggs, room temperature
- 2 bunches small carrots (any color), trimmed, halved if large
- 1 Treviso radicchio, leaves separated
- 1 small fennel bulb, quartered
- 2 Persian cucumbers, cut lengthwise into quarters
- 2 celery stalks, halved
- 6 red radishes
- 1 watermelon radish, peeled, sliced

Combine garlic and oil in a small saucepan and cook over low heat, shaking pan occasionally, until garlic is golden and very tender, 15-20 minutes. (Reduce heat

if garlic is browning too quickly.) Using a slotted spoon, transfer to a cutting board and mash to a paste.

Add anchovies and walnuts to garlic oil and cook over medium heat, stirring occasionally, until anchovies disintegrate and walnuts are golden brown, 5-8 minutes. Remove from heat, stir in garlic paste, and season with salt and pepper. Transfer bagna cauda to a shallow dish.

Squeeze 3 lemon halves into a bowl of cold water. Working one at a time, remove several lavers of tough outer leaves from artichokes to reveal tender light-green leaves. Trim stem and peel with a vegetable peeler. Cut off top third from artichokes, then halve lengthwise and transfer to lemon water.

Cook artichokes in a large pot of boiling salted water until a knife slides easily through outer leaves, 5-8 minutes. Using a slotted spoon, transfer to a bowl of ice water and let sit until cold, about 5 minutes. Drain and pat dry.

Meanwhile, return water in pot to a boil and cook eggs 8 minutes. Drain and transfer eggs to a fresh bowl of ice water; let sit until cold, about 5 minutes. Drain, peel, then cut in half.

Arrange eggs and all vegetables on a platter. Season with salt and pepper and squeeze remaining lemon half over. Serve with bagna cauda for dipping.

LAZY SUNDAY: THE GAME OF LUNCHTIME RELAXATION

A blissed-out, noon-till-sunset meal is easier said than done. Will life get in the way of the lunch of your dreams?



A friend brings a case of rosé! SPIN AGAIN

You forget the asparagus on the grill and it turns to blackened sticks. BACK A SPACE

But the steakhave you ever seen such a perfect medium-rare? MOVE AHEAD TWO SPACES

Your three-year-old announces she's dropped the iPad in the kiddie pool. BACK

TO START



Humidity shoots up 475 percent. BACK TWO SPACES



Your second child says: "I'm not eating any slow roasted cod. Make me a PB&J. Now BACK TO SPACE 3

Burrata. How freaking good SPIN AGAIN

Your friend's husband is talking about the wine's minerality again. BACK A SPACE

But that sixth glass? No one will notice if you take just a quick nap. LOSE A TURN

You know, that third glass of wine was a good idea! SLIDE FORWARD THREE SPACES

Your youngest finally goes down for a nap. The quiet floods your soul with hope. SPIN AGAIN

Friends of friends you didn't invite show up, and they brought their kid. LOSE A TURN

His name is Grayson, he's wearing a fedora, and he loves "grown-up conversation." LOSE TWO TURNS



Wait, there's actually another case of rosé in the basement!





> JUST BECAUSE IT'S TOO HOT TO BAKE DOESN'T MEAN YOU CAN'T HAVE YOUR CAKE. MAKE THAT A BANANA SPLIT CAKE ...

Banana Split Ice Cream Cake 16 SERVINGS To see how to assemble it, go to bonappetit.com/icecreamcake.

CHOCOLATE-COOKIE CRUMBLE

- 2 9-oz. packages chocolate wafer cookies
- 1 cup virgin coconut oil, melted
- 1/4 tsp. kosher salt

CARAMEL-BANANA JAM

- 34 cup sugar
- 4 large ripe bananas (about 1½ lb.), cut into 2" pieces
- cup heavy cream
- 1/4 tsp. kosher salt

- 1¾ cups maraschino cherries (from two 10-oz. jars), drained, patted dry, stems removed, plus more with stems for serving
- 21/4 tsp. powdered unflavored gelatin (from one 1/4-oz. envelope)
- ½ cup sugar
- 3 cups heavy cream
- 1/3 cup salted, roasted peanuts, coarsely chopped

SPECIAL EQUIPMENT: A 9" springform pan

CHOCOLATE-COOKIE CRUMBLE Pulse cookies in a food processor until coarsely ground. Transfer to a large bowl and add coconut oil and salt. Mix with your hands until crumbs are coated in oil and mixture resembles wet sand.

until ready to use. Spread out remaining crumbs on a parchment-lined rimmed baking sheet in an even layer (do not press). Freeze crumbs on baking sheet 30 minutes, then crumble into very small pieces with your hands. Freeze until ready to use.

CARAMEL-BANANA JAM Bring sugar and ¼ cup water to a boil in a medium saucepan over medium-high heat. stirring to dissolve sugar. Cook, swirling pan occasionally, until caramel is a deep amber color, 8-10 minutes. Reduce heat to low and add bananas a few pieces at a time, stirring between additions. Add cream and salt and cook, stirring often, until bananas are almost entirely broken down (only a few chunks should remain), about 5 minutes. Transfer to a medium bowl and let cool.

ASSEMBLY Mix 2½ pints ice cream in a large bowl with a wooden spoon until it resembles thick cake batter (it should be soft but not melted). Fold in 1½ cups cookie crumble with a rubber spatula and scrape into pan with cookie crust; smooth top. Sprinkle 1 cup cookie crumble over ice cream, pressing lightly to adhere. Working quickly, scrape caramel-banana jam over cookie crumble and spread evenly. Top caramel with 1 cup cookie crumble. Freeze 20 minutes.

Mix remaining 2½ pints ice cream in the same bowl to cake-batter consistency. Fold in 1% cups cherries. Scrape into pan over cookie crumble and smooth top (it may come up over the edge of the pan). Top with remaining cookie crumble. Freeze cake until frozen, about 3 hours (or overnight).

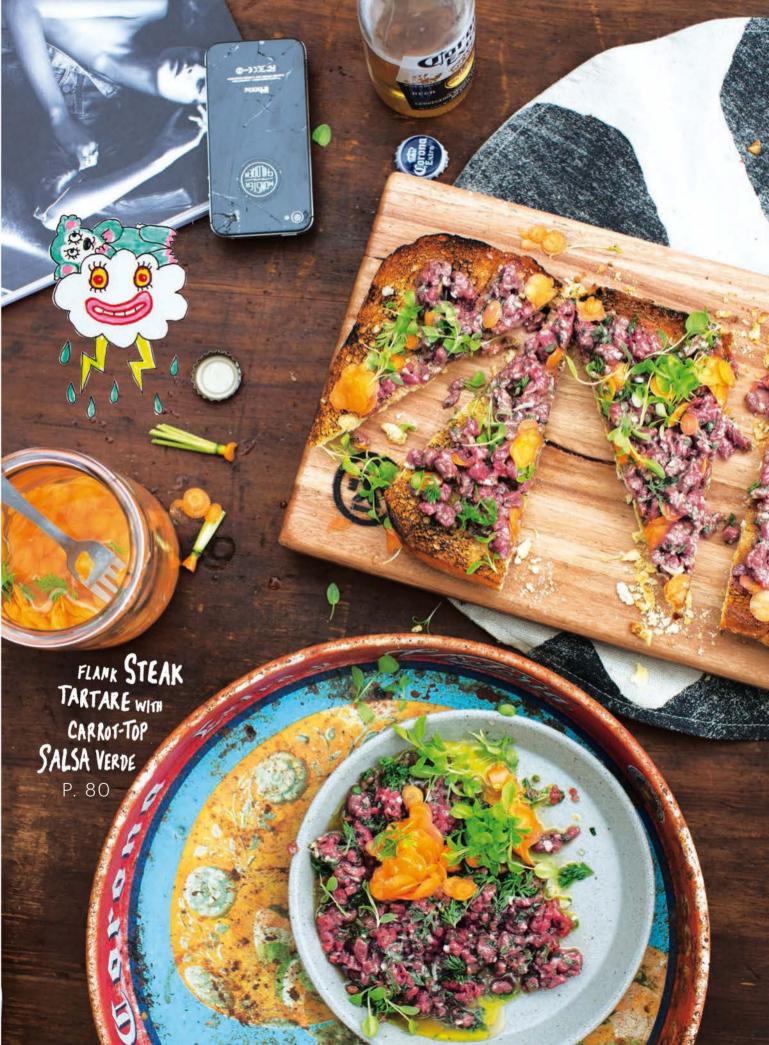
Sprinkle gelatin over ½ cup water in a small saucepan. Let sit 5 minutes to soften. Add sugar and bring to a bare simmer, stirring to dissolve gelatin and sugar. Let cool slightly, then transfer to a large bowl and whisk in cream. Beat to medium peaks.

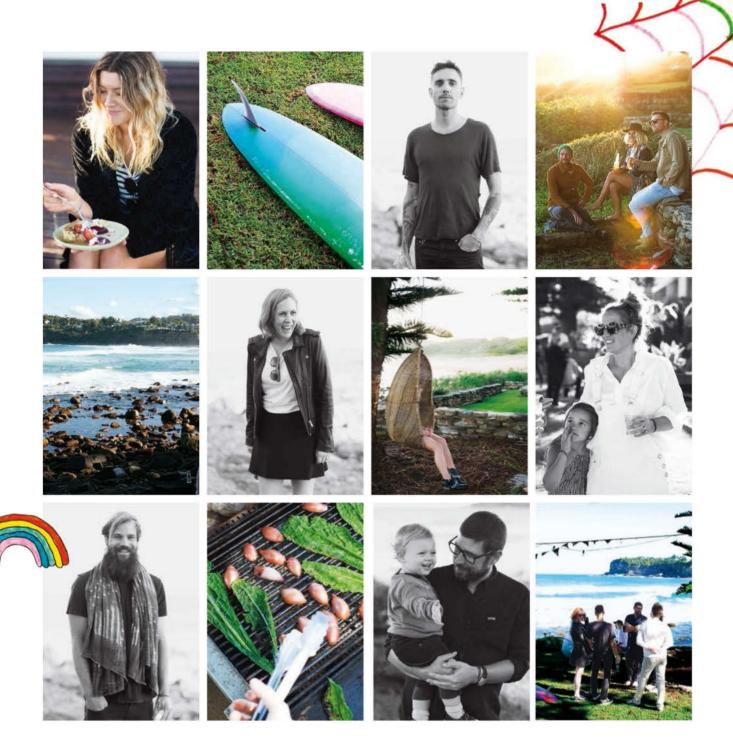
Unmold cake (run a knife around the edge to help release, if needed) and transfer to a platter. Spread threequarters of whipped cream over sides and top of cake. Use remaining whipped cream to create dramatic height, swirling decoratively. Top with nuts and cherries with stems. Freeze cake at least 2 hours before serving. Slice with a warm knife.

DO AHEAD: Cake can be frosted 1 day ahead: freeze uncovered.









ON A LATE-SUMMER AFTERNON (that's winter to us), we rallied the crews from two of Australia's most enterprising creative collectives. Joining us at a beach house just north of Sydney were the gang from the alt-culture journal Monster Children and the chefs from Three Blue Ducks, one of Sydney's most dynamic restaurants (who also recently opened the Farm Byron Bay). There were killer waves, platters of vibrantly inventive dishes, and maybe more beer than cocktails—a perfect example of the city's seamlessly laid-back lifestyle that has even Californians revising their dream.













6 SERVINGS In place of vinegar, finger limes give this mignonette its zing (pulp from regular limes works just as well).

- 1 Tbsp. fresh lime juice
- 1 Tbsp. rice bran oil
- 1 Tbsp. unseasoned rice vinegar
- 1 tsp. soy sauce
- ½ tsp. finely grated peeled ginger Small pinch of sugar
- 1 finger lime, halved lengthwise, or ½ lime, white pith and peel removed, finely chopped
- 12 oysters, freshly shucked

Combine lime juice, oil, vinegar, soy sauce, ginger, and sugar in a small bowl. Scrape out pearls from finger lime and stir into vinaigrette. Spoon over oysters just before serving.

Snapper Sashimi with Seaweed and Fennel

6 SERVINGS The type of fish you use is less important than its quality. Black bass, striped bass, and fluke all translate well; ask your fish guy for what's freshest.

- 2 tsp. dried cut wakame seaweed
- 3 Tbsp. fresh lime juice, plus wedges for serving
- 2 Tbsp. olive oil
- 1 tsp. finely grated peeled horseradish
- 1 tsp. soy sauce
- 1 tsp. toasted sesame seeds Small pinch of sugar Kosher salt
- 1/4 small fennel bulb, very thinly sliced on a mandoline
- 2 small radishes, trimmed, very thinly sliced on a mandoline
- ½ lb. skinless, boneless red snapper fillet, sliced ¼" thick
- 1/2 cup chervil leaves
- 1 tsp. fennel pollen (optional) Flaky sea salt

Soak wakame in 1 Tbsp. cold water in a small bowl to rehydrate, 5–8 minutes; drain. Combine lime juice, oil, horseradish, soy sauce, sesame seeds, and sugar in a medium bowl; season with kosher salt. Add fennel, radishes, and seaweed to dressing; toss to combine.

Arrange snapper on a platter. Spoon dressing and vegetables over and top with chervil and fennel pollen, if using; season with sea salt. Serve with lime wedges for squeezing over.

Flank Steak Tartare with Carrot-Top Salsa Verde

6 SERVINGS Tartare should be served very cold and right after making. If needed, prep the ingredients ahead and chill them: assemble at the last minute.

- 2 Tbsp. white wine vinegar
- 1 tsp. sugar
- 1 tsp. kosher salt, plus more
- 1 small carrot, very thinly sliced on a mandoline, plus ¼ cup chopped carrot tops
- 1 oil-packed anchovy fillet
- 1 small garlic clove, halved
- 1/4 cup chopped fresh basil
- 1/4 cup chopped fresh parsley
- 2 Tbsp. fresh lemon juice
- 2 Tbsp. olive oil, plus more for drizzling
- 1/2 lb. flank steak, preferably grass-fed, cut into 1/8" pieces
- ½ small shallot, finely chopped Freshly ground black pepper
- 1/2 sourdough baguette or small round, thinly sliced
- ½ cup baby sorrel leaves (optional)

Prepare a grill for medium heat (or preheat oven to 400°). Combine vinegar, sugar, 1 tsp. salt, and 2 Tbsp. water in a small bowl. Add carrot and let sit until slightly softened, 15–20 minutes.

Meanwhile, mash anchovy and ½ garlic clove to a paste with the side of a chef's knife. Transfer to a medium bowl and stir in carrot tops, basil, parsley, lemon juice, and 2 Tbsp. oil.

Drain carrots and add to dressing along with steak and shallot. Season with salt and pepper and toss just to combine.

Drizzle bread with oil on both sides and season with salt. Grill until lightly charred, about 1 minute per side (or toast in oven 6–8 minutes). Rub toasts with remaining ½ garlic clove, transfer to a platter, and top with tartare and sorrel, if using.

Potato Salad with Grilled Kale

G SERVINGS Australian potato salad. We didn't know it existed, but when you swap mayo for a tangy vinaigrette and add charred greens, magic happens.

- 5 Tbsp. olive oil, divided, plus more
- 2 lb. waxy fingerling potatoes Kosher salt
- 1 lb. shallots (about 12), unpeeled
- 3 Tbsp. fresh lemon juice
- 1 Tbsp. apple cider vinegar Freshly ground black pepper

- 1/4 cup chopped cornichons
- 2 Tbsp. drained capers
- 1 bunch Tuscan kale, ribs and stems removed
- 3 scallions, sliced
- 1 cup parsley leaves with tender stems

Prepare a grill for medium-high heat; lightly oil grate. Place potatoes in a large saucepan and pour in cold water to cover by 1". Season with salt and bring to a boil. Reduce heat; simmer until tender, 15–18 minutes. Drain and return to saucepan.

Meanwhile, grill shallots, turning occasionally, until skins are blackened and flesh is tender, 15–20 minutes. Let cool. Halve lengthwise and scoop out insides (discard skins).

Whisk lemon juice, vinegar, and 3 Tbsp. oil in a large bowl; season with salt and pepper. Add cornichons, capers, and potatoes and toss to coat.

Toss kale and remaining 2 Tbsp. oil in a medium bowl; season with salt. Grill, tossing often, until charred and crisptender, about 1 minute. Fold into salad along with scallions, parsley, and shallots.

DO AHEAD: Potato salad can be made 1 hour ahead. Store tightly covered at room temperature.

Shaved Zucchini Salad with Macadamia Nuts

6 SERVINGS Banish flashbacks of bland zucchini with this crunchy, cheesy, salty, citrusy salad.

- 1 tsp. finely grated lemon zest
- 3 Tbsp. fresh lemon juice
- 3 Tbsp. olive oil
- 1 Tbsp. Dijon mustard
- 1 tsp. honey
- 1 tsp. soy sauce Kosher salt, freshly ground pepper
- 1½ lb. mixed zucchini and summer squash, thinly sliced
- 2 cups baby sorrel leaves or other small greens
- 3 Tbsp. unsalted, roasted pumpkin seeds (pepitas)
- ½ oz. Parmesan, finely grated
- √s cup unsalted, roasted macadamia nuts, coarsely chopped

Whisk lemon zest, lemon juice, oil, mustard, honey, and soy sauce in a large bowl; season with salt and pepper. Add zucchini and squash, sorrel, and pumpkin seeds and toss to combine. Serve salad topped with Parmesan, macadamia nuts, and more pepper.



Roast Pork Shoulder with Star Anise and Soy Sauce

8 SERVINGS If you're short on time or refrigerator space, you can preseason the pork for only 1 to 2 hours.

- 4 star anise pods
- 1 Tbsp. coriander seeds
- 1 red Fresno chile
- 3 garlic cloves
- 2 Tbsp. soy sauce
- 1 Tbsp. fish sauce (such as nam pla or nuoc nam)
- 1 tsp. hot smoked Spanish paprika
- 1 7-8-lb. skin-on, bone-in pork picnic shoulder

Kosher salt, freshly ground pepper

SPECIAL EQUIPMENT: A spice mill or a mortar and pestle

Grind star anise and coriander seeds in spice mill or with mortar and pestle. Slice chile and garlic, then mash to a paste using the side of a chef's knife. Transfer to a small bowl and stir in ground spices, soy sauce, fish sauce, and paprika.

Lightly score pork skin crosswise in a tight pattern with a very sharp knife, cutting through the skin and some fat, but taking care not to slash the meat itself. Transfer pork to a large Dutch oven with a tight-fitting lid or a roasting pan. Season liberally with salt and pepper and rub with marinade. Cover (use foil with roasting pan) and chill overnight.

Preheat oven to 425°. Place pork, covered, in oven; reduce oven temp to 300°. Roast pork, basting with juices every hour, until meat is fork-tender and bones are very loose, 5–5½ hours.

Uncover pork and increase temperature to 450°. Roast, basting every 5 minutes and adding water by %-cupfuls if juices become syrupy, until pork is dark brown and skin is crisp, 15–20 minutes.

Carefully transfer pork to a platter. Skim fat from pan juices and pour remaining juices over.

DO AHEAD: Pork can be marinated 2 days ahead. Keep chilled.

Seaside Cocktail

MAKES 1 Secret ingredient: pickle juice. Its salty edge rounds out the Sherry.

- 1 11/2" piece peeled cucumber
- 2 oz. fino Sherry
- 34 oz. fresh lime juice
- ½ oz. dill pickle juice
- ½ oz. simple syrup

Purée cucumber, Sherry, lime juice, pickle juice, simple syrup, and ¾ cup crushed ice in a blender until smooth. Serve in a tall glass with a straw.

Almond Tart with Stone Fruit and Lime Meringue

8 SERVINGS Yes, it's a long recipe with several parts, but each step is easy enough, and it can all be made ahead.

CRUST

- 1²/₃ cups all-purpose flour
 - 3/4 cup powdered sugar Pinch of kosher salt
- 1/2 vanilla bean, split lengthwise
- 6 Tbsp. chilled unsalted butter, cut into pieces
- 1 large egg, beaten to blend

FILLING

- 1 cup milk
- 1/3 cup heavy cream
- 1/2 vanilla bean, split lengthwise
- 4 large egg yolks
- 1/4 cup granulated sugar
- 2 Tbsp. all-purpose flour
- 2 Tbsp. cornstarch Pinch of kosher salt
- 1 cup sliced almonds
- 3/4 cup powdered sugar
- 6 Tbsp. unsalted butter, melted, slightly cooled
- 3 large egg whites
- 1/4 cup chopped white chocolate

ALMONDS AND ASSEMBLY

- 34 cup skin-on almonds, chopped
- 2 Tbsp. unsalted butter, melted, slightly cooled
- 1 Tbsp. plus 1/4 cup granulated sugar
- 2 large egg whites
- ½ tsp. finely grated lime zest, plus more for serving
- 1 Tbsp. fresh lime juice
- lb. mixed stone fruit (such as peaches, plums, and cherries), sliced

SPECIAL EQUIPMENT: A 10" fluted tart pan with removable bottom

CRUST Preheat oven to 350°. Whisk flour, sugar, and salt in a large bowl. Scrape in seeds from vanilla bean; save pod for another use. Add butter and toss to coat. Work in butter with your fingers until mixture resembles coarse meal with some pea-size pieces of butter remaining.

Using a fork, gently mix in egg, then turn out onto a clean surface and gently knead just until dough comes together (do not overwork). Press dough into bottom and up sides of tart pan with your fingers, then flatten with the bottom of a large measuring cup. Cover and chill until very firm, at least 1 hour.

Line dough with parchment or foil, leaving an overhang. Fill with pie weights or dried beans. Bake crust until edges are dry, 20–25 minutes. Remove parchment and weights and bake crust again until dry but not quite browned, 10–15 minutes. Transfer to a wire rack; let cool.

DO AHEAD: Crust can be baked 1 day ahead. Store tightly wrapped at room temperature.

FILLING Combine milk and cream in a medium saucepan, then scrape in vanilla seeds; add pod. Bring to a simmer over medium heat. Remove from heat; discard vanilla pod.

Whisk egg yolks, granulated sugar, all-purpose flour, cornstarch, and salt in a medium bowl until very pale and fluffy, about 3 minutes. Whisking constantly, gradually add hot milk mixture to egg mixture. Transfer back to saucepan and cook over medium heat, whisking constantly, until mixture is thick and holds whisk marks, about 2 minutes.

Press pastry cream through a finemesh sieve into a medium bowl. Cover with plastic wrap, pressing directly onto surface; chill until cold, at least 2 hours.

Pulse almonds in a food processor until very finely chopped. Add powdered sugar and butter and process until smooth. Add egg whites; process just to combine. Fold into chilled pastry cream, then fold in white chocolate.

DO AHEAD: Filling can be made 2 days ahead. Cover and chill.

ALMONDS AND ASSEMBLY Preheat oven to 350°. Combine almonds, butter, and 1 Tbsp. granulated sugar in a small bowl. Scrape filling into cooled crust and top with almonds. Bake tart until filling is puffed and set and edges are golden brown, 45–50 minutes. Transfer to a wire rack: let cool.

Just before serving, make the meringue. Using an electric mixer on medium-high speed, beat egg whites until frothy, about 1 minute. With motor running, gradually add remaining ¼ cup granulated sugar; beat until stiff peaks form, 5–7 minutes. Mix in ½ tsp. lime zest and lime juice.

Serve tart topped with lime meringue, fruit, and more lime zest.

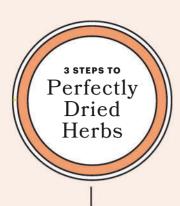
DO AHEAD: Tart can be baked 2 days ahead. Store tightly wrapped at room temperature.













BUNDLE

Gather herbs by the stems. Tie together about halfway up the stem, making sure the herbs aren't squished too tightly.



HANG

Suspend herbs upside down in a sunny window (tie to a curtain rod) or any dry, well-lit place (pot racks are just right for this).



After a week or so, crumble a few leaves to test that the herbs are fully dried.

Remember: Moisture leads to mold.









ROSEMARY



MARJORAM







LAVENDER

Use herb salt as a dry rub for chicken, pork, or lamb all year long. It's also choice as a finisher for the last of summer's grilled vegetables.



Now, How to Use Those Dried Herbs?

Jar them individually or create your own herb mixtures (a homemade herbes de Provence will give your next lamb dish a custom vibe). Then dip into your stash throughout the year to use in pasta sauces and marinades, or steep them to make tea or simple syrups for cocktails (spearmint simple syrup, anyone?). The possibilities are endless.



Make 'Em Last!

Of course, you can add the dried herbs directly to anything, but infusing them into salts and sugars will further extend their shelf life and give you something to cook, grill, and bake with.

Recipes

Herb Salt

Remove thick stems from 10 sprigs dried hardy herbs (such as oregano, rosemary, sage, or thyme), then run a knife through sprigs to break up into smaller pieces. Place in a

food processor and pulse until finely chopped. Add 2 cups kosher salt and pulse again to blend. Transfer to an airtight container (no need to sift) and cover.

DO AHEAD: Herb salt can be made 6 months ahead. Store at room temperature. Makes about 2 cups

Lemon Verbena Sugar

Remove thick stems from 6 sprigs dried lemon verbena, then run a knife through sprigs to break up into smaller pieces. Place in a food processor, add 2 cups sugar, and pulse until well blended. Pass through a coarsemesh sieve into an airtight container and cover.

DO AHEAD: Lemon verbena sugar can be made 6 months ahead. Store at room temperature. Makes about 2 cups







2 STEPS TO A PERFECT PICKLE



There aren't many vegetables that wouldn't taste great pickled, but there are a few guidelines to follow:

CONSIDER THE CRUNCH

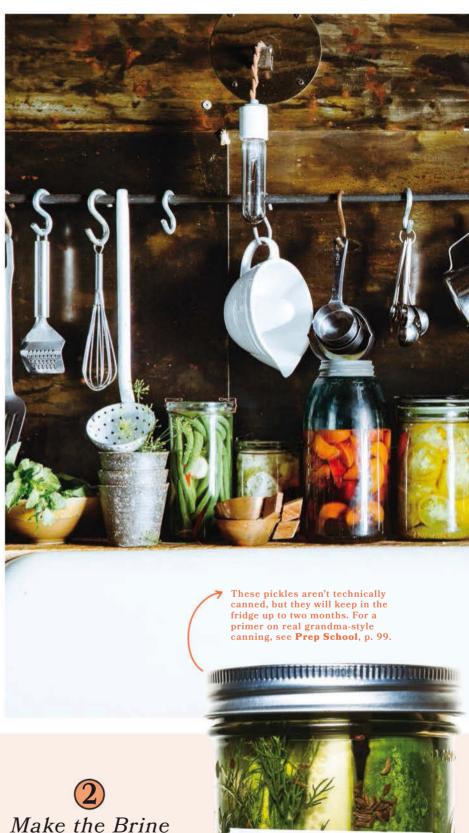
Choose vegetables that are naturally firm. The fresher they are, the crisper they will stay (as vegetables age, they lose water and become softer).

THINK SMALL(ER)

There's no rule against pickling produce whole, but it will absorb the brine faster if cut into pieces.

LOOK BEYOND THE CLASSICS

We love kosher dills, but there's a world of produce out there! Corn off the cob, pitted cherries, watermelon rind, and brussels sprouts are just a few examples of the territory waiting to be explored.



Dill Pickled Cocumbers

It's what seasons and preserves: without brine your veg will never graduate to pickle status. A good one has the proper ratio of vinegar, salt, sugar, and water. Use the BA-endorsed formula at right for everything from dilly beans to tarragonpickled purple cauliflower. The aromatics are where you can get creative.



THE BRINE FORMULA

Bring 1 cup distilled white vinegar, 2 Tbsp. kosher salt, 2 tsp. sugar, up to 2 Tbsp. spices (e.g., peppercorns, coriander seeds, and/or mustard seeds), and 2 cups water to a boil in a saucepan. Pour over vegetables in jars.





Picklers love using (lots of) garlic, and sometimes it turns colors. Relax: It's a science thing. See, garlic contains an enzyme that causes it to turn shades of green or turquoise when it comes into contact with acidic ingredients. The younger the garlic, the higher the enzyme levels, so look for drier, more aged bulbs if this weirds you out.

Recipes

SPECIAL EQUIPMENT

Two 1-at, canning jars with lids

Lemon-Chile **Green Bean Pickles**

Divide 11/2 lb. green beans. trimmed, 1 lemon, thinly sliced, seeds removed, 4 chiles de árbol (if desired), and 4 smashed garlic cloves between jars.

Dividing evenly, pour hot brine (see formula, left)—using 1 tsp. crushed red pepper flakes for the spice-into jars and cover. Let cool, then chill.

DO AHEAD: Green beans can be pickled 2 months ahead. Keep chilled. Makes 2 quarts

ALSO TRY IT WITH... Cucumbers, fennel, okra, cauliflower

Classic Dill Pickles

Divide 2 lb. kirby cucumbers, quartered, and 10 large dill sprigs between jars.

Dividing evenly, pour hot brine (see formula, left)—using 2 tsp. black peppercorns and 2 tsp. caraway seeds for the spices—into jars and cover. Let cool, then chill. DO AHEAD: Cucumbers can be pickled 2 months ahead. Keep chilled. Makes 2 quarts

ALSO TRY IT WITH... Carrots, unripe green tomatoes, brussels sprouts



WHAT WE MEAN WHEN WE SAY...

JAM: Chopped fruit is cooked with sugar to get a chunky, relatively thick result. (To make jelly, the cooked mixture is passed through a jelly bag.) PECTIN: It's what causes jam and jelly to gel.

Naturally occurring

in lots of fruit, especially grapes, apples, cherries, and citrus; you can also buy it in powdered form. **SET:** This refers to how hard or soft the preserve is. A "hard set" means a stiff jam, while a "soft set" means it

will be spreadable.



Recipes SPECIAL EQUIPMENT

Two 1-pint canning jars or four 8-oz. canning jars with lids

Raspberry-Rose Jam

Toss 2 lb. raspberries and 11/2 cups sugar in a large heavy pot. Let sit until raspberries start to release their juices, 20-30 minutes.

Cook over medium heat, stirring occasionally at first and then more often as mixture thickens (as sugars concentrate, jam will be more likely to scorch), until most of the liquid evaporates and mixture is thickened, 30-40 minutes. To test for thickness, place a small dollop of jam on a chilled plate and chill 2 minutes. Drag your finger through: It should leave a clear path that doesn't fill in. Remove from heat and stir in 1 Tbsp. fresh lemon juice and 1/4 tsp. rose water. Divide between jars, cover, and chill.

DO AHEAD: Jam can be made 2 months ahead. Keep chilled. Makes 2 pints

ALSO TRY IT WITH... Blackberries and orange-flower water

Apricot-Riesling Jam

Combine 21/2 lb. apricots, halved, pitted, 2 cups sugar, and 1/2 cup Riesling in a large heavy pot, stirring to dissolve sugar. Let sit until apricots start to release their iuices, 20-30 minutes.

Cook over medium heat, stirring occasionally at first and then more often as mixture thickens (as sugars concentrate, jam will be more likely to scorch), until most of the liquid evaporates and mixture is thickened, 30-40 minutes. To test for thickness, place a small dollop of jam on a chilled plate and chill 2 minutes. Drag your finger through: It should leave a clear path that doesn't fill in. Divide between jars, cover, and chill.

DO AHEAD: Jam can be made 2 months ahead. Keep chilled. Makes 2 pints

ALSO TRY IT WITH... Peaches and dry white wine or plums and red wine



My Jam Is Too Sweet

Some fruit has a higher sugar content, depending on ripeness and variety. If your mixture tastes way too sweet, adjust it with a touch of acid. Give it a spritz of lemon juice or even a splash of fruit vinegar right before you remove it from the heat, and your jam will go from flat to kickout-the-jams bold.





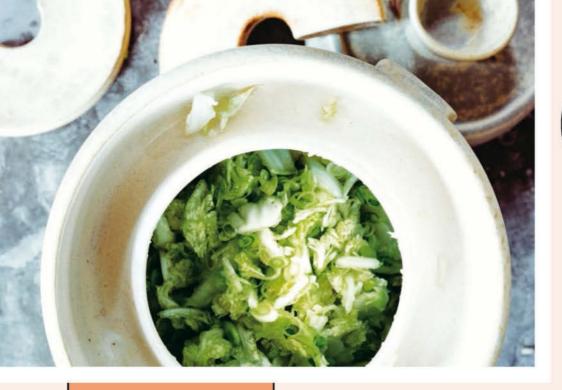




Spoon a bit of jam onto a chilled saucer, refrigerate it for two minutes, then drag your finger through it. The mixture should be homogenous, with no liquid seeping out. Still runny? Simmer a few minutes longer and try again. Just be careful: It is possible to overcook jam. If subjected to too much heat, pectin loses its setting power.









WHAT CAN I FERMENT?

CARRAGE IS popular because of its naturally high water content-so high, in fact, that it creates its own brine. Simply massage a head of cabbage with a measured amount of salt, and it will

release enough liquid to submerge itself. Nearly any vegetable is fermentable in a brine solution; we especially like cucumbers, beets, radishes, green beans, and fresh chiles.



Fiery chiles are almost as easy and popular to ferment as cabbage (you get the punch and the heat!). Get our fermented hot sauce recipe online at bonappetit.com/preserving.

Recipe

SPECIAL EQUIPMENT Cheesecloth

White Kimchi

Peel and chop 1/2 Asian pear, one 2" piece of ginger, and 4 garlic cloves. Place in a food processor, add 2 Tbsp. kosher salt, and process to a fine paste. Transfer to a large bowl and add 2 lb. Napa cabbage, sliced crosswise into 1" strips, ½ daikon, peeled, thinly sliced, and 4 thinly sliced scallions. Massage mixture with your hands until very well combined and cabbage starts releasing its liquid. Continue massaging until there is enough liquid to completely submerge cabbage (press it down into bowl to check).

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Transfer cabbage and liquid to a large crock or jar. Place a plate on top of cabbage and weight with a jar filled with pie weights or water so cabbage stays submerged. Seal crock or cover with cheesecloth and secure with a rubber band. Let sit at room temperature 5-7 days to ferment (the longer it sits, the more pronounced the flavor will be), then chill.

DO AHEAD: Kimchi can be made 6 months ahead. Keep chilled. Makes about 4 cups





When your vegetables start to ferment, you may notice... shall we say...an odor. This is natural! And good. As for that bubbling you see, it's just the cultures saying, "Hi! We are alive!" Fermentation speed depends on the produce used, your kitchen's temperature, and preexisting bacteria. Sample after three days. Want deeper flavor? The longer you let your produce sit, the more complex it gets. Like where it is? Put it in the fridge to slow down further fermentation.

Wait, I Think Something Went Wrong

From time to time you may notice a film on top of your brine. Don't panic: As long as it's not touching your submerged veg, it's fine. Skim it off. If mold does make it onto your fermenting produce, that's another story. You should start over. In general, when in doubt, throw it out.

THE GEAR

Part of the beauty of preserving is that you need little more than clean jars and good produce. Never jammed or pickled before? Here's a tool box to get you started.



1

JARS

Whether it's a quart size (ideal for infused booze), a 16-ounce wide-mouth (perfect for pickles), or an 8-ounce jam jar, buy only the type with a resealable screw-top lid or rubber gasket.

2

KITCHEN TWINE The classic white stuff for bundling herbs or

for bundling herbs or attaching tags for your jam. (Pinterest points!) 3

WIDE-MOUTH FUNNEL

You could ladle that molten jam into jars and clean up the mess, or you could spring for one of these fat funnels. We prefer stainless steel, which withstands even the hottest pickling liquid.

4

DISH TOWELSNothing fancy here.

The ideal candidate will be something you don't mind staining.

5 RAM

CERAMIC FERMENTATION CROCK

Getting serious about fermentation? Buying a crock is the next step.

We like the traditional technology of this watersealed version from ceramist Sarah Kersten (\$280; sarahkersten.com) because it keeps out oxygen, keeps in odors, and is easy to clean. And since pickling is a lifestyle, it doesn't hurt that it will look great on your counter.



Canning not your jam?
There's another awesome—
dare we say lazier—way
to keep the heart of summer
pumping a bit longer.
Nothing could be simpler
than combining ripe produce
with the alcohol of your
choice to reap the rewards
months later. The technique
also works with nonalcoholic
liquids like honey or
vinegar. Endless summer!

Recipe

Plum Wine

Combine 2 lb. small red plums (the smaller, the better) and 2 cups sugar in a large jar or crock and add one 750 ml bottle vodka or other clear flavorless spirit. Stir to dissolve sugar and tightly cover. Store in a cool, dark place at least 3 months before using. Plum wine should taste floral and almost Sherry-like, with notes of caramel and raisins.

DO AHEAD: Plum wine can be made 1 year ahead. Chill. *Makes about 31*/4 cups

ALSO TRY IT WITH...

Cherries and brandy or peaches and moonshine









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We had an absolute blast celebrating with our Bon Appétit readers and hope to see you at our 10th anniversary celebration in 2016—sure to be bigger and better than ever before.

Stay connected at @vegasuncorkd and vegasuncorked.com for event news and updates!



prep school

TECHNIQUES, TIPS, AND MORE FROM THE BON APPÉTIT TEST KITCHEN

FROM P. 57

Easy Being Green

Juicing is approaching quinoa in the race for mainstream dominance. So even if you don't have a juice bar on your corner, you can still get your fix. Here are three nationally available green juices we'd gladly pick up at the supermarket.

—BELLE CUSHING



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FROM P. 14

SWIZZLE IT (A LITTLE BIT)

You don't need a branch from the Quararibea turbinata tree (a.k.a. the swizzlestick tree) to make a swizzle, but it's a heck of a conversation starter! "Why are you mixing my cocktail with a twig?" leads to "Where do I get one?" As for why the technique endures, we turned to pro barman Jim Meehan. "Swizzles are built, rather than prepared, which means the ice in the glass is used to both dilute and chill," he says. "Given that many swizzles have mint in the bottom of the glass, you need a mixing tool that won't displace it." Boom! The swizzle stick to the rescue.

-ANDREW KNOWLTON



FROM P. 65

DEM BONES

Removing those annoying pin bones from an expensive piece of fish like black cod can be anxiety-producing (no one likes mangled flesh any more than they like biting into fish bones). The solution? Roasting the fish first, which relaxes the muscle fibers. Let the fish rest for 10 minutes, then use your fingers—or if you want to be all chef-y about it, a pair of tweezers—to tease out those pesky pin bones with ease. —CLAIRE SAFFITZ



FROM P. 18

Mr. and Mrs. Miscellaneous Basil-Chip Ice Cream

MAKES ABOUT 4½ CUPS A gallon-size ziptop bag is the perfect vessel for storing the base while it chills.

- 5 large egg yolks
- 2 cups heavy cream
- 1¾ cups whole milk
- ½ cup sugar
- $\frac{1}{3}$ cup sweetened condensed milk
- 1/4 tsp. kosher salt
- 1/4 cup buttermilk
- 1 cup basil leaves
- 3 oz. bittersweet chocolate

Set a large metal bowl inside another large bowl filled with ice water. Lightly beat egg yolks in a medium bowl. Bring cream, whole milk, and sugar to a simmer in a medium saucepan. Whisking

constantly, gradually stream half of cream mixture into yolks. Return egg mixture to saucepan and cook over medium-high heat, stirring constantly with a wooden spoon, until mixture coats spoon, 2–3 minutes. Strain through a fine-mesh sieve into prepared bowl. Stir in condensed milk and salt. Let cool, stirring occasionally, 20–30 minutes, then stir in buttermilk.

Using an immersion blender, mix base until smooth and silky. Add basil; mix until finely chopped. Cover and chill 2 days.

Blend base with immersion blender; strain into an ice cream maker. Process according to manufacturer's directions.

Meanwhile, grate chocolate on the large holes of a box grater into a large bowl. Add ice cream and fold to evenly incorporate chocolate. Transfer to an airtight container. Cover and freeze at least 2 hours before scooping.



Chris Morocco, senior food editor

"Chef Darren Robertson gives vinaigrettes a modern spin by rounding out base components (fat, acid, salt) with soy sauce for an umami boost, and ginger, mustard, or horseradish for gentle heat. His dressings burst with freshness and depth on everything from tartare to shaved zucchini."

FROM P. 80

OPEN AND SHUCK CASE

You know what pro oyster shuckers have that you don't? Lots of practice (oh, and a cool steel-mesh glove—they have one of those, too). So grab a dozen bluepoints, follow the steps at right, and pretty soon you'll be popping them faster than you

can eat them. Note: When shopping for oysters, don't get distracted by snazzy names and bigger sizes. The only way to guarantee top quality is to ask for what's freshest and best.

-AMIEL STANEK



Place the bivalve, cup side down, in a folded kitchen towel with the hinge facing out. <u>Wiggle an oyster</u> knife into the hinge, applying even pressure until you feel the seal give.



Work your knife around the perimeter of the shell, and <u>sever</u> the muscle attaching the top of the shell to the oyster meat (don't spill the juice!). Toss the top shell.



Wipe your knife to clean off any debris, then use it to <u>free the</u> <u>oyster from the bottom muscle</u>. Garnish (we like a simple squirt of lemon), slurp, and repeat.

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GETTING OUR BEARINGS

Pie weights can be a letdown. So one day, when I spied a jar of steel ball bearings in the test kitchen, I tried them instead. Not only did they keep the crust flat, they also conducted heat brilliantly, so the top surface cooked as evenly as the bottom. Now I buy them at home improvement stores. Who knew! - C.S.

FROM P. 88

YES, YOU CAN!

We get it: Canning may seem intimidating—the equipment! the boiling water!—but the truth is you need little more than a large pot, a dish towel, a jar lifter, and, okay, boiling water to preserve like your great-grandmother did. Just follow our easy step-bystep guide and you'll still be spreading August's jam come February. -ALISON ROMAN





Place the lid on the jar

and screw the band on just

enough to hold it in place

(but not super tight-the

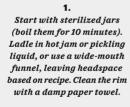
contents can expand, and

if there's no room to move.

crack goes the jar).



Line the bottom of a large pot with a kitchen towel (to protect the jars), and fill it with about 4" of water. Bring to a simmer, then carefully lower jars into the pot, spacing about 1" apart.





Once completely cool, test the seal by pressing on the lid: It shouldn't flex up and down, therefore no air can get in (the crux of canning). Tighten the band on the jar, label, and store in a cool.

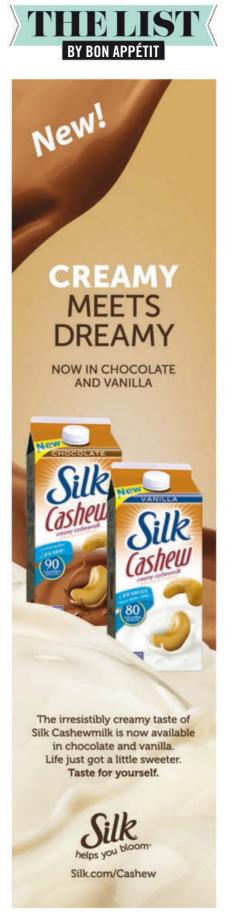


If water does not cover jars by 1-2" after adding $them\ to\ the\ pot,\ have\ a$ kettle going and add more boiling water to submerge them. Remember, you want to sterilize the entire jar, including the lid.

Simmer jars for 10-20minutes, depending on the recipe (for fruit jams, 10 minutes will do). Remove with a jar lifter that has a rubber grip and place about 1" apart on a towellined surface. Let cool.



dark place for up to a year.



YOUR ESSENTIAL GUIDE TO GOOD TASTES: EVENTS. PROMOTIONS. AND MORE. VISIT BONAPPETIT.COM/THELIST



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YOU SAY TOMATO pp. 54-61

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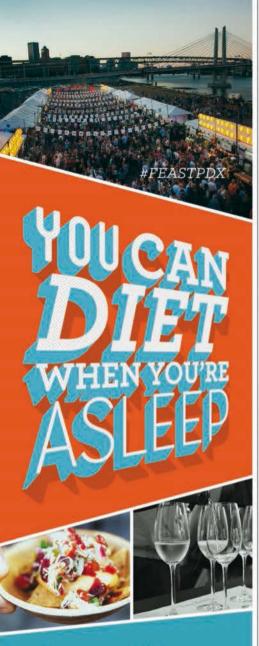
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"Most shooting days are 14 to 16 hours. I often take snacks like nuts and carrots—I like eating a lot during the day."

Written in Los Angeles or May 19, 2015

B. L.A. S.T.

BACON (CRISPY!)
LETTUCE (ARUGULA!)
AVOCADO (HASS!)
SMOKED SALMON (NOVA!)
TOMATO (HEIRLOOM!)
TOAST (RYE!)
MUSTARD (DISON NO SUGAR!)
STACK ET UP!!!





KEVIN BACON

You'd think Kevin Bacon would be sick of his namesake meat, but no: His favorite sandwich is a souped-up B.L.T. that also features creamy avocado and ribbons of smoked salmon. In other words, a B.L.A.S.T., one of many homemade dishes that doubles as a distraction from his dark roles, like the lapsed alcoholic who led an FBI investigation in *The Following* and the coked-up sheriff at the rotten core of the new indie film *Cop Car*. "I'm either killing someone or someone's trying to kill me," Bacon says. "Cooking and eating are perfect ways to relax and get out of that headspace." Sometimes that means fish tacos with fresh corn tortillas (flour need not apply), chicken with olives and dates, or pasta puttanesca, which he cooks with his wife, the actress Kyra Sedgwick.

As for that masterpiece of a sandwich, find the fundamentals on the napkin above. —ANDREW PARKS

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